



Starter

Classic Prawn cocktail
French onion soup
Salt & Pepper Squid or Fried Halloumi with sweet chilli sauce
Mushroom & Chicken Liver Pate
Creamy garlic Mushroom bruschetta
Baked Brie with caramelised onions

Main

Traditional Roast Turkey with all the trimmings
Pork medallions in Aspath cider and creamy sauce
Duck breast in a cherry and port glaze
Chestnut, lentil & vegetable stew
Goan Fish Curry
Boozy Beef Casserole

Dessert

Traditional Christmas Pudding
Black forest cheesecake
Chocolate brandy and chestnut mousse
Strawberry roulade
Sticky toffee pudding
Cheese & biscuits + £2.50
A selection of local blue, brie & cheddar with grapes, biscuits & pickles (please pre-order)

Coffee & Mince pies

£25pp – A £10 deposit is required when booking.

Christmas menu served from Tuesday 19th
November to Saturday 21st December 19. Sunday's not included.