

# FESTIVE MENU

## STARTER

CREAMY CELERIAC, HAZELNUT & TRUFFLE SOUP  
*served with warm crusty bread (V, VG, GF av)*

DUCK & ORANGE PATE  
*served with spiced beetroot & apple chutney & warm toast (GF av)*

TRIO OF PRAWN COCKTAIL  
*in a marie rose sauce (GF av)*

GOATS CHEESE FIG & ONION TART  
*served on a bed of lettuce (VG av)*

## MAIN

ROAST TURKEY  
*with pork & apricot stuffing  
pigs in blankets & a rich gravy (GF av)*

SLOW ROASTED BEEF  
*in a bourguignon sauce (GF)*

CREAMY TUSCAN SALMON  
*on a bed of spinach (GF)*

ROASTED VEGETABLE TART TARTIN (V, VG)  
*all served with roast & boiled potatoes & a selection of  
seasonal vegetables*

## DESSERT

TRADITIONAL CHRISTMAS PUDDING  
*with brandy sauce (GF av)*

SPICED BERRY CHEESECAKE  
*with fresh cream*

FERRERO ROCHER MERINGUE ROULADE  
*with fresh cream (GF)*

CARAMEL & HONEYCOMBE SWEET BASKET  
*filled with ice-cream (VG av)*

COFFEE & MINTS

3 courses £42.95 2 courses £35.95