

Christmas Dinner Menu

Available between 4 -10pm Mon - Fri
Saturday and Sunday 12:00 - 9:00 pm | **Xmas Day - Closed**

3 COURSE £34.95 per head

2 COURSE £30.95 per head

(Mains & Desserts only)

**Complimentary Glass of Red, White Wine
or Soft Drink**

STARTERS

Winter Vegetable Soup (V) (V)

(Gluten Free Bread Available)

Creamy Chicken & Mushroom Vol au Vent

Chicken Pieces in a Creamy Mushroom Sauce Served on Puff Pastry

Breaded Japanese Style Torpedo King Prawns

Served with Sweet Chilli Dip

Vegan Salad (V)

Served with Sourdough Bread

MAIN COURSES

Roast Turkey, Ham & Stuffing

Served with All The Traditional Trimmings

(Gluten Free Available, No Stuffing)

Roast Rib of Beef with Yorkshire Pudding

(Gluten Free Available, no Yorkshire Pudding)

Oven Baked Salmon Fillet (GF)

with a Creamy White Wine Sauce

*All served with roast and creamed potatoes, selection of fresh seasonal
vegetables & gravy*

Mushroom Cashew Nut Wellington (V) (V)

*Seasoned Mushrooms, Cashew Nuts and Rice in Puff Pastry Served with
Creamy Mashed Potatoes, Seasonal Vegetables and Vegetarian Gravy*

DESSERTS

Christmas Pudding

Served with Orange and Brandy Cream

Warm Apple Pie

Served with Cream or Custard

Belgian Chocolate Cheesecake (GF)

*Chocolate Biscuit Base with a layer of Rich
Chocolate Cheesecake*

Fresh Fruit Salad

Served with Cream

Tea - Coffee - Hot Mince Pies

NO MIXING OF 2 AND 3 COURSES

BOOKINGS REQUIRED WITH: £10.00 deposit pp
*Choice of one from each course to be sent by email or phone
3 days in advance. Party hat and Christmas cracker included.*