



## Christmas Party menu

Available 1-23<sup>rd</sup> December

### Starters

<b>Homemade Seasonal Soup of the day (V)</b>	5.50
<i>Served with Sourdough bread (V)</i>	
<b>Chicken Liver Pate</b>	5.50
<i>Accompanied by mixed leaves &amp; toasted bread</i>	
<b>Roasted Goats cheese tartlet (V)</b>	5.50
<i>Accompanied by a beetroot salad</i>	
<b>Welsh Rarebit (V)</b>	5.50
<i>Served with green leaves</i>	

### Mains

<b>Traditional Roast Turkey</b>	14.95
<i>Served with roasted potatoes, Yorkshire puddings &amp; pigs in blankets Honey glazed parsnips and fresh seasonal vegetables</i>	
<b>Daube of Beef Gros set Bouillon</b>	14.95
<i>Slow cooked in red wine with tied celery, leeks and baby onions set in a savoy leaf.</i>	
<b>Christmas Fish Pie</b>	14.95
<i>Salmon, Trout &amp; Prawns in a creamy cheese and leek sauce Topped with mash potato with spring onions.</i>	
<b>Nut roast (V)</b>	14.95
<i>A combination of freshly ground nuts fused together with a puree of Vegetables and cheese</i>	

### Desserts

<b>Christmas Pudding</b>	5.95
<b>Chocolate and Walnut Roulade</b>	5.95
<b>Mince Meat Tart with a hint of Brandy</b>	5.95

*All served with either fresh cream, ice cream or vanilla custard*

Set two course £18.50

Set Three Course £23.50

**Table reservations 01654 782282**

#### **Allergies and Intolerances**

Before you order, please speak to one of our staff if you would like to know any of our ingredients. All dishes are cooked in an environment containing gluten & nuts, while every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free. (V) - Suitable for Vegetarians