

Dinner Rolls & Butter

TO START

Prawn Cocktail, Garlic Croutons

Duck & Chicken Terrine, Plum Purée, Toast

Cauliflower & Cheese Soup (v)

Roasted Wild Mushrooms on Toasted Brioche with Cheese & Truffle Sauce (v)

MAIN COURSE

Roast Turkey, Pig in Blanket, Stuffing

Roast Pork Shoulder stuffed with Onion, Sage & Apple

Both served with Roast Potatoes, Seasonal Vegetables & Gravy

Potato & Leek Pie, Roasted Vegetables, Vegetable Gravy (v)

Pan Fried Salmon, Lyonnaise Potatoes & Leeks, Dressed Spinach, Butter Sauce

DESSERT

Cinnamon Apple Bakewell Tart, Salted Caramel Ice Cream

Apricot & Raisin Sticky Toffee Pudding, Brandy Toffee Sauce, Vanilla Ice Cream

Panettone Bread & Butter Pudding, Chocolate & Orange Glaze, Baileys Ice Cream

Chocolate Mousse, Cherry Jelly, Shortbread Biscuit

TO FINISH

Tea & Coffee with Chocolate Mints

Two Course - 27.50 Three Course - 32.50

