

CHRISTMAS MENU

STARTERS

Honeydew Melon and King Prawn Cocktail with Melba Toast on a bed of shredded Romaine Lettuce and a Marie-Rose sauce

Curried Parsnip Soup with Crispy Crouton Crème Fraiche garnished with Chopped Chives

A sumptuous Duck and Orange Pate with Sticky Fig Chutney and Toasted Brioche

MAIN COURSE

Halloumi, Spinach and Red Pepper Wellington with Roasted New Potatoes, a Salad Garnish and a Red Pesto drizzle

Turkey Saltimbocca with glazed Chantenay Carrots, Roasted New Potatoes, Green Beans and a Cranberry Jus

Baked Salmon Fillet with Roasted Mediterranean Vegetables, crushed New Potatoes with a Lemon and Dill Cream and a Watercress garnish

DESSERTS

Deluxe Christmas Pudding with Brandy Sauce and Redcurrants

Seasonal Cheese Board with Crackers, Sticky Fig Chutney and Grapes

Raspberry and White Chocolate Cheesecake with a Winter Berry Compote

2 Course £19.00/3 Course £24.00

