

STARTERS

Brie Wedge coated in crispy Breadcrumbs with Cranberry Sauce (v) Served on a bed of fresh Leafy Green

Smoked Salmon, succulent Prawns & Horseradish with a tangy Vinaigrette

Pork, Sage & Onion Roulade Served with a Rich Red Wine Jus & Apple Gel for a burst of fruity flavour

MAINS

Slow Roasted Silverside Beef Served with Yorkshire Pudding, Stuffing, Pigs in Blankets with Seasonal Vegetables & all the trimmings

Butter Roasted Turkey Served with Yorkshire Pudding, Stuffing, Pigs in Blankets with Seasonal Vegetables & all the trimmings

> **Luxury Nut Roast** Served with Yorkshire Pudding, Stuffing, Seasonal Vegetables & all the trimmings (ve)

Monkfish Tail With a lightly spiced Tomato & Chorizo Sauce Served with New Potatoes & Seasonal Vegetables

DESSERTS

Christmas Pudding served with a Creamy Brandy Sauce

Chocolate Roulade filled with Baileys Cream & Black Cherries served with Cream

Winter Berry Cheesecake served with Cream

Cheese board available £2.00pp

From 01/12/2023 to 31/012/2023 (excluding December 25th & 26th) Monday to Saturday 2 Course - £23.95 / 3 Course - £26.95