

Christmas lunch menu £19.00 per head

Starters

Chestnut, parsnip and bacon soup with garlic croutons

Wild mushroom arancini with spicy tomato sauce

Pear and stilton tart with dressed rocket

Prawn and avocado salad in a marie rose sauce

Main

Traditional roasted turkey breast with all the trimmings

Roasted hake with clam and cider jus

Braised lamb shank on a bed of leek and garlic mash

Portabella mushroom, chestnut and spinach wellington

Desserts

Traditional Christmas pudding with brandy sauce

Mulled wine panna cotta, with a fruit compot, crunchy topping

Bramley Apple crumble with vanilla ice cream

A rich Chocolate torte with brandy snap basket

A selection of sorbet, champagne, raspberry and lemon

Tea and coffee to follow with a selection of Christmas petit fours

Christmas dinner menu £24.50 per head

Starters

Chestnut, parsnip and bacon soup, with sour dough

Salmon and courgette tart, dressed rocket and walnut dressing

Wild mushroom risotto laced with pesto and finished with parmesan crisp

Gala melon fan, raspberry sorbet and fruit couli

Mains

Traditional roast turkey with the trimmings

Baked haddock topped with welsh rarebit on a bed of tomatoes, crushed new potatoes

Herb crusted Roasted rump of lamb, on a bed of creamed leeks, fondant potato, thyme and redcurrant jus

Classic beef wellington, roasted potatoes and red wine jus (£3.50 Supplement)

Harissa and sweet potato cakes, with poached egg

Desserts

Traditional Christmas pudding with brandy sauce

Mulled wine panna cotta, with fruit compot, and lemon biscuit

Trio of chocolate, chocolate tart, chocolate and raspberry yule log, and double chocolate ice cream

A selection of sorbet, lemon, raspberry and champagne

A selection of cheese and biscuits with homemade chutney, celery and grapes (£1.50 supplement)

Tea and coffee to follow with a selection of Christmas petit fours