



## **FESTIVE SEASON MENU**

## TO START

Leek & Potato Soup (V)

Crusty bread - Vegan option available

Chicken Wings (GF)

Salt 'n' pepper seasoning, chillies, spring onion, sesame oil

Seafood Pate (GFA)

Prawn, crab, smoked salmon, crostini

Caesar Salad (V)

Baby gem lettuce, garlic croutons, parmesan cheese

Mushroom Bake (V/GFA)

Creamy stilton sauce, crostini

## MAIN COURSES

All served with parsnips, carrots, sprouts, broccoli, cauliflower, roast potatoes

Traditional Roast Turkey (GFA)

Tender breast, stuffing, rich gravy

"Paper Bag" Salmon (GF)

Mussels, tiger prawns, lobster sauce

Chicken & Wild Mushroom (GF)

Pan-fried breast supreme, cream sauce, mashed potato, truffle oil

Nut Roast (Ve)

Root vegetables, mushroom, mashed potato, vegan jus

8oz Sirlon - £2 Supplement (GF)

Served medium

## **DESSERTS**

Sherry Trifle (V)

Soaked fruits, rich sponge, custard, whipped cream

Sticky Toffee Pudding (V)

Toffee sauce, warm custard

Panam Mess (V)

Meringue pieces, winter berries, fresh cream

Fruit Salad (GF/Ve)

Mixed fruit, raspberry sorbet

Cheeseboard - £2 Supplement (V)

Celery, grapes, chutney, crackers