



Merry Christmas

Starters,

Parsnip, Carrot and Ginger Soup served with Parsnip Crisps
Breaded Brie and Grilled Halloumi served on a bed of Mixed Lettuce with a Port Sauce Reduction

Marinated Cajun Chicken Strips served on a bed of Mixed Leaves with an accompanying pot of Bacon and Garlic Dip

Poached Smoked Haddock Florentine

Mains,

Traditional local Roast Turkey, served with Chipolata Scrolls, homemade Sage and Onion Stuffing and homemade Cranberry Sauce

Locally sourced topside Beef with Yorkshire Pudding and hot Horseradish Sauce

Spinach and Ricotta Crêpe with a Tomato and Basil Sauce

Baked Cod fillet on a Potato Rossi topped with Cheese and Herb Crust served on a Watercress Sauce

All our mains are served with Roast Potatoes, Creamy Mash, Honey Roasted Parsnips, Mulled Red Cabbage, Brussels Sprouts, and Swede Mash.

Desserts,

Traditional Christmas Pudding served with hot Rum Sauce

Bailey's Pannacotta with homemade Brandy Snaps

Strawberry and Prosecco Roulade

Chocolate Orange Brownie

£2.50 Americano Coffee, and a mini Chocolate & Bailey's welsh cake

2 courses £14.95 per person
(Main and dessert)

3 courses £17.95 per person



