

Starters

Prawn Cocktail

bound in Marie-Rose sauce served on a bed of leaves and cob bread (A,B,C,D,G,J,L)

Ham Hock Terrine

served with toasted sourdough bread and a spiced peach and apricot chutney (A,G,J,L)

Baked Camembert

topped with maple glazed nuts and served with toasted sourdough (A,E,G,H,J)

Wild Mushroom Soup

finished with cream served with cob bread. (A,G)

Mains

From the carvery choose from
Turkey, Beef and Gammon

Or

Root Vegetable and Lentil Wellington

served with a tomato and basil sauce (A)

Accompanied by

Homemade Yorkshire puddings, pigs in blankets, stuffing,
roast and dauphinoise potatoes and seasonal vegetables
(please see allergen sign beside the carvery)

Desserts

Homemade Key Lime Pie

served with vanilla ice cream (A,C,G)

Profiteroles

filled with salted caramel cream and finished with a chocolate sauce (A,C,F,G)

Iced Orange and Cointreau Parfait

served with a orange confit sorbet (C,G,L)

Traditional Christmas Pudding

Served with brandy sauce (A,C,G,L)

Selection of Local Cheese and Biscuits

served with celery, apple and pickle (A,G,I,L)

Allergen Key

A Gluten / B Crustaceans / C Eggs / D Fish / E Peanuts / F Soya beans / G Milk / H Nuts
I Celery / J Mustard / K Sesame / L Sulphites / M Lupin / N Molluscs