

Two Course  
£25.00  
Per Person

Three Course  
£30.00  
Per Person

## Starters

Chicken Liver Paté | Crusty Bread | Homemade Chutney

Breaded King Prawns | Marie Sauce

Roasted Red Pepper & Tomato Soup (Ve) | Crusty Bread

Baked Mushroom Pot (V) | Warm Sourdough

## Main Course

Roasted Beef *Or* Turkey Crown *Or* Nut Roast (V)

*All Served With*

Garlic & Rosemary Roasted Potatoes | Homemade Yorkshire Pudding

Pigs in Blankets | Honey Roasted Carrots | Seasonal Greens

Sage & Onion Stuffing | Homemade Roast Gravy

Honey Mustard Pork Chop | Creamed Mash Potato | Tenderstem Broccoli | Cider Jus

Shepherd's Pie (Vegan) | Arugula & Walnut Salad (Ve)

Baked Hake | Crispy Pancetta | Charred Savoy | Fondant Potato | Sage Butter Sauce

South Indian Prawn Curry | Garlic Fried Rice | Naan Bread

## Dessert

Chocolate & Salted Caramel Cheesecake | Raspberry Coulis (Ve)

Lemon Meringue Tartlet

Christmas Yule Log | Honeycomb | Chocolate Mousse

Cheese Board | Homemade Chutneys | Artisan Crackers

Gluten Free Options Available