

Two Courses for £ 22, or Three Courses for £ 25
Includes a free coffee

Starters

Baked Baby Camembert (V)

An individually baked camembert served with freshly baked bread

Chicken Liver Parfait

Chicken liver parfait served with freshly baked bread

Sea Food Basket (V)

Mixture of fish served on a bed of salad and served with tartar sauce

Vegetable Spring Rolls (GF, V, VE)

Vegetable spring rolls served with hoi sin sauce

Mains

Traditional Roast Turkey

Traditional roast turkey served with stuffing, pigs in blankets, roast potatoes, brussel sprouts, braised red cabbage, buttered carrots, honey roast parsnips, and cranberry and port sauce

Pan Fired Salmon (V)

Pan fried salmon served with mango, asparagus, and parmentier potatoes.

Roast Vegetable Filo Parcels (GF, V, VE)

Roast vegetable filo parcels filled with courgettes, peppers, butternut squash, red onion, and vegan ricotta cheese, served with mixed salad or parmentier sweet potatoes, and asparagus.

Desserts

Traditional Christmas Pudding

Traditional Christmas pudding served with brandy sauce, or brandy butter, or cream

Sticky Toffee & Poached Pear Pudding (GF, V, VE)

Sticky toffee and poached pear pudding rich with dates and served with ice cream or dairy free ice cream.

Christmas Panna Cotta

Christmas Panna Cotta, topped with raspberry's and raspberry coulis