

Christmas Party Menu

Being served from 23rd November 2021

Two Courses for £ 18, or Three Courses for £ 23

Starters

Curried Parsnip Soup (V, GF)

Christmas spiced curried parsnip soup served with homemade cheese scone or sourdough bread (V, VE)

Vegetable or Mushroom Pate (V, Ve)

Vegetable or Mushroom pate served with freshly baked soda bread

Prawn Cocktail

Wild atlantic prawns served in a marie rose sauce, on a bed of salad and served with freshly sliced bread & butter

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

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

Roast Vegetable Wellington (GF, V, VE)

Roast vegetable wellington 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