

# CHRISTMAS MENU

Available until 23rd December - pre-booking is essential

## TO START

Avocado, Smoked Salmon + Prawn Stack with Marie Rose Sauce

Homemade Chicken Liver Pate served with Melba Toast

Beetroot + Caramalised Red Onion Tart

## THE MAIN EVENT

Turkey Crown served with all the Christmas Trimmings

Slow Cooked Beef Brisket with Yorkshire Pudding

Mushroom + Chestnut Wellington

Main dishes are served with rich gravy, roast potatoes, honey glazed carrots and parsnips and seasonal green vegetables with chive butter

## THE FINALE

Traditional Christmas Pudding with Brandy Cream

Boozy Trifle

Cheese Selection

2 courses - £26 per head

3 courses - £30 per head