

# Festive Menu

1st December - 24th December

## Starters

Leek & Potato Soup

With Chive and Garlic Crouton

Creamy Stilton Mushrooms

Button Mushrooms in a Light Stilton, White Wine Cream Topped with Herb Breadcrumbs

Christmas Salad & Goats Cheese

Watercress, Spinach, Pecans and Pear with Grilled Goats Cheese & Cranberry Dressing

Smoked Salmon Cherubs

Smoked Salmon Trumpets Filled with Prawns in a Marie Rose Sauce

Duck & Orange Pate

With a Cranberry Compote and Freshly Toasted Sourdough

## Mains

Medallions of Beef Rossini

Sliced Fillet Resting on a Crouton served with Hand Cut Chips and Green Beans,

Finished with a Glayva Sauce

Traditional Turkey Dinner

Served with all the Trimmings

Pan Fried Salmon

Set on a Smoked Haddock & Pea Risotto tossed in a Lemon & Thyme Cream

Port & Wine Braised Lamb Shank

On a Bed of Chive Mash Potatoes, Served with Greens Beans and Mint Jus

Confit of Duck

With Mash Potatoes and a Spiced Orange & Cranberry Sauce

Vegetarian Nut Wellington

Delicious Roasted Nuts in a Flaky Pastry

## Desserts

Cinnamon Sugar Waffles

With Ice Cream and Maple Syrup

Boozy Trifle

Served with a Liqueur Nip Topped Upside Down In Your Glass

Christmas Pudding

And Brandy Sauce

Baileys Tiramisu

With Fresh Cream and Winter Berries

2 Courses - £27    3 Courses - £32

Kids (2-10) 1 Course £12/2 Course £15