

# Christmas Menu 2018

## Starters

- Homemade Cream of Leek and Potato Soup **V GF**
- Baked Chestnut Mushroom and Stilton Cheese Parcels **V**
- Duck and Orange Paté with spiced Tomato Chutney **GF**
- Cocktail of smoked Salmon, Prawn and Avocado **GF**
- Sweet Potato, Spinach and Cream Cheese Roulade **V GF**
- Pork, Apple and Chorizo Terrine wrapped in streaky Bacon **GF**

## Main Courses

- Traditional Roast Turkey with Sage & Onion Stuffing and Chipolata Sausage (**GF**)
- Roast Topside of Beef served with a Yorkshire Pudding (**GF on request**)
- Pan-fried Chicken Fillet au Poivre **GF**
- Poached Salmon Fillet with Lemon, Butter and Parsley Sauce **GF**
- Whole Sea Bass roasted in aromatic Butter **GF**
- Baked Vegetable Wellington with mild Cheese Sauce **V**
- Ricotta Cheese, Tomato and Spinach Cannelloni with grilled Ciabatta **V**

*The above Dishes are served with appropriate accompaniment.*

**V** Vegetarian **GF** Gluten free

## Desserts

- Christmas Pudding with Brandy Sauce
- Warm Apple, Cinnamon and Chestnut Strudel with Ice Cream
- Yule Log Slice
- Strawberry and Vanilla Cheesecake
- Crème Caramel **GF**

**£23.50 per person**

**Food allergens** - *If in doubt, please ask a member of staff about our ingredients. Allergen information available upon request. Gluten Free Menu available. Go to [food.gov.uk/ratings](http://food.gov.uk/ratings) to find out the food hygiene rating of our business or ask us for our food hygiene rating when you order.*