

***CHRISTMAS FESTIVE MENU***

***STARTER***

*Celeriac & apple soup with bread roll.*

*Ham hock terrine with dried fruits and black pudding on toasted sour dough*

*Cheddar & stilton cheese balls & pear jelly.*

*Asian spiced crab samosa with yogurt dip*

***MAINS***

*Roast turkey*

*Served with roast potatoes, roast carrots, sprouts tossed with bacon, seasonal vegetables, yorkshire pudding, stuffing and pigs in blankets.*

*Fish pie with a whole boiled egg with a cheese herb topping, seasonal vegetables and mash potatoes.*

*Butternut squash & goats cheese pie with mash potato, greens & gravy*

*Slow roasted lamb ragu in oregano tomato sauce with tagliatelle*

***DESSERTS***

*Xmas pudding with homemade custard.*

*White chocolate & raspberry bread and butter pudding.*

*Winter pavlova with caramelized walnuts & apricots*

*3 cheese board (cheddar, stilton, brie)*

***MAIN COURSE £17.50***

***2 COURSE £25.00***

***3 COURSE £32.50***