

Pupmkin and Red Lentils Soup Served with bread rolls *Upland Goose Pâté*

With beetroot and cranberry chutney, granary toast
Smoked Salmon Timbale

Cream cheese, spinach, horseradish, dill, avocado and mango salsa *Brie Nuggets Salad*

Lettuce leaves, walnuts, roast courgettes and beetroot, peaches, French dressing

Crispy King Prawns
Served with green salad and Cajun mayonnaise sauce

Main Courses
Roast Turkey & Sage and Onion Stuffing, Bacon Roll

10oz Sirloin Steak
Grilled tomato, onion rings and chips
Sauces: black peppercorn, blue cheese or garlic butter

*Roast Falklands Leg of Lamb, Pan Gravy'

Ponzu Baked Toothfish Filet Stir-fry vegetables and fried rice

Wild Mushrooms Risotto with Truffles
All main meals where suitable are served with roast potatoes, buttered seasonal vegetables, gravy and accompaniments

Christmas Pudding served with Brandy Butter or Custard

Dulce de Leche and Chocolate Ganache Gateau

Crème Brûlé & Christmas Cookie

Summer Fruits Pavlova

Cheese & Biscuits

Filter Coffee or Tea served with Homemade Chocolate Truffles
£39.95 per person
Children up to 11 years old £25.00

Pre-orders only. Menu available from 1st December until 23rd December 2023 Large Parties Welcome