

# CHRISTMAS DINNER



## STARTERS

WHITE ONION & BUTTERNUT SQUASH SOUP  
WITH HOMEMADE BREAD

PRAWN BRUSCHETTA  
VINE TOMATO & ROCKET SALAD

DUCK SPRING ROLLS  
ASIAN DIPPING SAUCE, HOUSE SALAD

CHILLED TRIO OF MELON  
WINTER BERRY COULIS

GOATS CHEESE & CRANBERRY TARTLET  
WINTER LEAVES

## MAIN COURSE

SIRLOIN STEAK (£8 SUPPLEMENT)  
FRENCH FRIED ONION, SAUTE ONION & MUSHROOMS,  
BLACK PEPPERCORN SAUCE

ROAST SIRLOIN OF BEEF  
CREAMY PEPPERCORN SAUCE

ROAST STUFFED TURKEY & HAM  
CHIPOLATAS & CRANBERRY TARTLET, RICH ROASTING JUS

GRILLED SALMON  
FRESH HERB SAUCE, PRAWN PEA CHORIZO, SMASHED BABY BOILS

THAI GREEN CURRY & COCONUT RICE  
VEGETABLE SPRING ROLLS

CHICKEN ESCALOPE WITH CAMEMBERT CHEESE  
MAPLE CURED BACON, RED PEPPER & TOMATO CONCASSE

## DESSERT

BISCOFF CHEESECAKE

RASPBERRY INFUSED HAND DROPPED MERINGUE  
MIXED BERRY COMPOTE

WINTER WARMER STICKY TOFFEE PUDDING  
VANILLA BEAN ICE-CREAM

LEMON MERINGUE  
WITH TOASTED ALMONDS AND RASPBERRY COLIS

TRADITIONAL CHRISTMAS PUDDING  
BRANDY SAUCE

TEA/COFFEE - MINCE PIES

MONDAY - SUNDAY £45PP