



CHRISTMAS 2016

STARTERS

CHICKEN LIVER PARFAIT

Served with red onion marmalade and warm toast

ROASTED BUTTERNUT SQUASH SOUP

Creamy homemade soup served with a warm roll

SLOE GIN CURED SMOKED SALMON

Served with horseradish creme fraiche

PEAR AND ROQUEFORT SALAD

Dressed seasonal leaves with pear, creamy Roquefort cheese and candied walnuts

MAINS

TRADITIONAL ROAST TURKEY

Served with all the trimmings

ROAST TOPSIDE OF BEEF

Served with Yorkshire pudding

VEGETARIAN SHEPHERDS PIE

A rich hearty pie with chickpeas and lentils topped with sweet potato mash

BAKED COD LOIN

wrapped in parma ham and served on a butter bean stew

DESSERTS

CHOCOLATE AND SALTED CARAMEL CHEESECAKE

CLEMENTINE AND PISTACHIO PAVLOVA

CHRISTMAS PUDDING

WELSH CHEESE AND BISCUITS

2 COURSES £17.95

3 COURSES £19.95

TEL: 01874 622810

