



CHRISTMAS 2017

STARTERS

CHICKEN LIVER PATE WITH COINTREAU AND ORANGE

Served with warm toast

PARSNIP SAGE AND WHITE BEAN SOUP

Creamy homemade soup topped with crisps served with a warm roll

WARM SALAD OF ROASTED SQUASH , PROSCUITO AND PECORINO

With rocket and balsamic dressing

CRAYFISH TAIL AND AVOCADO

With Marie Rose sauce and crisp leaves

MAINS

TRADITIONAL ROAST TURKEY

Served with all the trimmings

ROAST TOPSIDE OF BEEF

Served with Yorkshire pudding

HOMEMADE NUT ROAST WITH SALSA ROSSA PICANTE

Made with chestnuts, squash, nuts cranberries, apricots, mushrooms and quinoa,
served in a spiced tomato sauce and topped with cheese.

CREAMY FISH PIE

Luxurious fish in a creamy prosecco sauce topped with cheesy mash

DESSERTS

CHOCOLATE AND SALTED CARAMEL CREME BRULEE

RASPBERRY AND LEMON PAVLOVA

CHRISTMAS PUDDING

WELSH CHEESE AND BISCUITS

2 COURSES £17.95

3 COURSES £19.95

TEL: 01874 622810

