



CHRISTMAS 2018

STARTERS

DUCK PARFAIT WITH GIN AND ORANGE ZEST

Served with warm toast

ROAST BUTTERNUT SQUASH SOUP

Creamy homemade soup topped with toasted pumpkin seeds

GOATS CHEESE, PEAR AND CANDIED PECAN SALAD

Served with rocket

BEETROOT FALAFEL

Served with hummus and yogurt dip

MAINS

TRADITIONAL ROAST TURKEY

Served with all the trimmings

ROAST TOPSIDE OF BEEF

Served with Yorkshire pudding

BUTTERNUT SQUASH, RED ONION & CRANBERRY TAGINE

with chickpeas in a sweetly spiced tagine, flavoured with orange,
cinnamon and cranberries

SMOKED HADDOCK FLORENTINE

Baked with spinach in a creamy cheese sauce

DESSERTS

BAILEYS AND CHOCOLATE CHEESECAKE

WINTER BERRY PAVLOVA

CHRISTMAS PUDDING

WINTER SPICED FRUIT ICECREAM AND CINNAMON BISCUIT

WELSH CHEESE AND BISCUITS

2 COURSES £17.95

3 COURSES £19.95

TEL: 01874 622810

