

Christmas Menu 2018

1 Course £10.95 - 2 Courses £16.95 – 3 Courses £21.95

Starter's

Homemade chicken liver pate with smoked pancetta lardons and a port & red onion chutney

Leek & potato soup with basil drizzle and crusty cheese bread

Smoked salmon & prawn salad with dill & lemon mayonnaise & granary bread

Roast flat mushroom topped with smoked bacon, mozzarella and asparagus

Deep fried brie with red currant jelly and rocket salad

Main Course

Roast breast of turkey with all the trimmings

Aberdeen angus 21-day aged rib eye steak in garlic & thyme butter with gourmet fries, & all the trimmings

Slow roast lamb shank in rosemary & red wine over spring onion mash & minted peas

Spicy butterbean & tomato tart with skinny fries & mozzarella, basil & olive salad

Smoked haddock over spinach black pepper & cheddar mash, topped with crispy pancetta & poached egg in a mornay sauce

Desserts

Hot Chocolate Pudding

Syrup Sponge Pudding

Deep filled apple pie

Apple & Rhubarb Crumble

All served with custard or ice cream £4.25

Vanilla ice cream £2.00

Cheese board and biscuits £6.95

Coffee & mint £1.25