



# LENTIL SOUP (V) (GF)

### MELON & LEMON SORBET (V) (GF)

With raspberry coulis

### **CRISPY COATED BRIE**

With cranberry sauce

### PRAWN PARCELS

With garlic mayonnaise dip

### **BREADED MUSHROOMS (V)**

Stuffed with cream cheese & garlic

# TRADITIONAL ROAST TURKEY (GF- No Stuffing)

With all the trimmings

### FILLET OF BEEF

With a pepper sauce

### POACHED HADDOCK BONNE FEMME

### **ROAST LEG OF LAMB**

With rosemary jus

### HERB CRUSTED CHICKEN FILLET

With a dill & garlic butter

CHEFS NUT ROAST (V) (Vegan)

ALL MAINS ARE SERVED WITH ROAST AND BOILED POTATOES & SEASONAL VEGETABLES.

### TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

#### FRUIT DE BOSCO

With cream

### CHAMPAGNE & STRAWBERRY CHEESECAKE

With cream

### SEASONAL FRUIT CRUMBLE

With custard

# RICH CHOCOLATE & RASPBERRY TART

With ice cream

Gluten free ice cream available

1 Course £13.50 | 2 Courses £19.00 3 Courses £24.50

