



# FESTIVE

2 courses £24.95 3 courses £27.95 Available 16th November - 30th December





## **Roasted Parsnip and Apple Soup**

served with Croutons and Warm Baguette

#### **Smoked Salmon and Prosecco Parfait**

served with Toasted Granary

### Goats Cheese, Beetroot and Ginger Jam Filo Parcel

served on a bed of Mixed Baby Leaves and Pomegranate Seeds

# **Crispy Duck and Watercress Salad**

drizzled with Sherry and Orange Dressing

## **MAINS**

## **Traditional Roast Turkey**

with Cranberry and Thyme Jus served with Chestnut Stuffing, Seasonal Vegetables and Roast Potatoes

# Beef bourguignon

with Red Wine Jus, Roasted Shallots, Chestnut Mushrooms, and Root Vegetable Mash

#### Fillet of Seabream

with Roasted Pepper and Tomato sauce served with Asparagus and Mash Potato

Wild Mushroom, Spinach, Brie and Walnut Wellington served with Sautéed Potatoes, Mixed Leaf Salad and Red Wine Sauce



### Chocolate, orange grand Marnier cheese cake

with Judes vanilla ice cream.

#### **Traditional Christmas Pudding**

served with Brandy Sauce

#### **Spiced Treacle Sponge Pudding**

with a serving of Hot Custard

#### **Meringue Nest**

served with Fruits of the Forest Compote, Whipped Cream & White Chocolate Ice Cream



