

Christmas

CHRISTMAS AT HOME MENU

THREE COURSE £40 PER PERSON

STARTER

ROAST PEPPER & TOMATO SOUP

A hearty blend of mixed red peppers & tomatoes, served with toasted focaccia bread. (V, VE, G)

SAUTEED MUSHROOMS

Choose from garlic & cream or tomato & chilli sauce, served with homemade toasted bread. (V, VE, G)

CLASSIC PRAWN COCKTAIL

Succulent Atlantic baby prawns, served on Cos lettuce in a classic Marie Rose sauce, served with homemade toasted bread.

MAIN COURSE

TRADITIONAL TURKEY ROAST

Served on a bed of creamy mash, beef dripping potatoes, apricot & sage stuffing, pigs in blankets, Yorkshire pudding, seasonal vegetables & a rich meat gravy.

ROAST BEEF

Served on a bed of creamy mash, roast potatoes, Yorkshire pudding, homemade meaty gravy & seasonal vegetables.

VEGETABLE RISOTTO

Arborio rice cooked with a selection of slow roasted mixed vegetables, fresh herbs, served in a traditional Italian tomato sauce. (V, VE, GFO)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Served with homemade brandy sauce & fresh mixed berries.

CHOCOLATE BROWNIE

Indulgent chocolate brownie with dark and white chocolate chunks. (GF, VE)

PROFITEROLS

Soft choux pastry filled with cream and coated with chocolate & a dusting of Christmas magic. (VE)