

CHRISTMAS MENU

STARTERS

Beetroot Falafels Vg

Sweet and tangy falafels loaded with chick peas, beetroot and lively spices.

Brandy and Herb Chicken Liver Pate (gluten)

Seductive French Brandy and garden herbs laced through chicken liver pate.

Tomato, Goats Cheese and Basil Tartlet (gluten, milk, egg, mustard) V

Golden pastry case with a cheese and basil quiche filling, sundried tomatoes and a creamy goats cheese top.

MAINS

Vegan options available

Served with Roast and new potatoes and seasonal vegetables.

Traditional Roast Turkey (gluten, milk, egg)

Roast turkey breast, served with stuffing, pigs in blankets and Yorkshire pudding.

Mustard Glazed Waldorf Chicken (gluten, nut, mustard, celery)

Chicken breast filled with sausage-meat, celery, red apple and walnuts and glazed with wholegrain mustard.

Beef with Horseradish and Coriander (gluten, milk)

Prime cuts of beef, slow cooked with horseradish, coriander and vegetables.

DESSERTS

Mango and Passionfruit Mousse Cake (sulphur dioxide) Ve

Biscuit base with a mango mousse topped with passionfruit glaze.

Chocolate and Toffee Meringue (milk, egg, soya) V

Two meringues sandwiched and covered in a combination of fresh cream, toffee pieces, caramel pieces, toffee sauce and dark chocolate shavings.

Christmas Pudding (gluten, milk) V

Traditional pudding with spices and mixed fruit.

£20.00 per person

SERVED FROM 1st DECEMBER until 23rd DECEMBER