

## STARTERS

Roasted Chestnut Soup (V)

Blue Cheese and Fig Tart, embedded on mixed leave salad and topped with roasted nuts

Lobster, Crab and Atlantic Prawn Salad served with Marie-rose sauce and seeded bread

Smoked Duck Salad topped with pomegranate, walnut and rocket salad

Salmon Gravlax with beetroot and dill salad

Tiger Prawns in garlic and chilli butter served with aioli

## MAINS

Stuffed Turkey Crown served with roasted Potatoes, Pigs in Blanket and Seasonal Veg

Smoked haddock served with fried onions and potatoes finished with mustard dressing

Lamb Shank with mixed vegetables, minted mash and red wine jus

Surf and Turf with Sirloin Steak, prawns, salad, chips, lemon and garlic butter sauce

Mediterranean Vegetable and pumpkin Parcel served with creamed spinach, tomato and basil sauce (V)

## DESSERTS

Christmas pudding with homemade brandy sauce

Bread and Butter pudding with custard and ice cream

Key lime cheesecake

Dark Chocolate Fondant served with vanilla ice cream and chocolate sauce

Cheeseboard with biscuits, pickles, grapes and celery

**Mince Pie and Coffee of your choice are included**

**Please inform us if you have any food allergies**

**Adults £65 – Children under 12 – Half Price**