

Festive Lunch & Dinner

To Start:

Roasted Vegetable Soup (V,VE)

Served with Toasted Herb Croutons

Duck and Orange Pate

Served with Plum Chutney, Toasted Crostini's

Smoked Salmon and Prawn Roulade

Served with Cream Cheese and Chive, Herb Dressing

Brie and Cranberry Tart (V,VE)

Served with Cranberry Glaze, Dressed Rocket

To Follow:

Roasted Crown of Turkey with Cranberry Sauce

Served with Sage and Onion Stuffing, Roast Potatoes, Honey Roasted Parsnips, Pig in Blanket, Festive Vegetables, Rich Roast Gravy

Roasted Beef with Horseradish Sauce

Served with Roast Potatoes, Festive Vegetables, Honey Roast Parsnips, Rich Roast Gravy and a Yorkshire Pudding

Fillet of Cod

Served with Crushed Parsley Potatoes, Prawn and Garlic Sauce

Mushroom and Cranberry Wellington (V)(VE)

Served with Roast Potatoes, Honey Roast Parsnips, Festive Vegetables, Rich Vegetable Gravy

To Finish:

Traditional Christmas Pudding (V)

Served with Brandy Creme Anglaise

Red Velvet and White Chocolate Cheesecake (V)

Served with Chantilly Cream

Vanilla Panna Cotta (V)

Served with Honey Glaze and Granola Crunch

Profiteroles (V)

Served with Chantilly Cream, Chocolate and Orange Sauce

Dinner includes Tea, Coffee and Mince Pies