



## *Starters*

### **(V) Chef's Soup of the Day**

Served with crusty bread & butter

### **Prawn Cocktail**

North Atlantic Prawns in our Marie Rose sauce  
on a bed of shredded lettuce,  
served with crusty bread

### **Melon**

Fresh Melon fan with Parma Ham  
served with forest fruit coulis

### **Brussels Pate**

Smooth pate served with toast  
and fresh mixed salad garnish

## *Main Courses*

### **Traditional Roasts**

#### **Turkey & Gammon or Topside of Beef**

with roast potatoes, roast parsnips,  
cauliflower cheese, brussels sprouts, julienne  
carrots, sage & onion stuffing,  
yorkshire puddings and our "real" gravy  
Turkey and Gammon mixed meat roasts can be ordered if desired

#### **(V) Our Nut Roast**

with all the trimmings as above  
and vegetarian gravy

#### **Salmon Fillet**

served on a bed of spring onion mash,  
broccoli, fine green beans  
and a dill & white wine sauce

#### **(V) Roasted Vegetable Lasagne**

served with garlic bread and fresh mixed salad

#### **Chicken Tikka Masala**

Chicken breast meat in our traditional sauce,  
served with basmati rice, poppadums and  
mango chutney

## *Desserts*

### **Traditional Christmas Pudding**

#### **Chocolate Fudge Cake**

#### **Organic Carrot Cake**

#### **Lemon Meringue Pie**

#### **English Apple Crumble**

Served with brandy sauce, custard,  
cream or ice cream



**Our Christmas menu is available  
by pre-order only**

Please see the pre-order form overleaf

### **Prices**

**3 courses £ 13.00**

**2 courses £ 10.50**

**Main Course only £7.00**

This menu is available from  
Sunday 27th November  
to Friday 30th December inclusive  
by pre-order only  
**but excluding**  
Christmas Day & Boxing Day

Reservations are now being taken.  
A deposit of £5.00 per head is required

