

# Christmas Dinner Set Menu

Welcome 'Glass of Fizz' (non-alcoholic option available)

## Starters

Prawn Cocktail (E, Sh)

*Served on cos lettuce with wholemeal bread (G\*).*

Melon & Parma Ham (🍷\*)

*Galia melon and Parma ham served with rocket garnish.*

Roasted Tomato & Basil Soup (🍷)

*Served with white or brown roll (G\*).*

## Mains

Traditional Roast Turkey

*Served with sausage meat stuffing (C, G\*, Mu), pigs in blankets (G\*, Su), roast potatoes, honey roasted parsnips, seasonal vegetables and gravy (Su).*

Baked Salmon Fillet (F)

*Served with a creamy lemon and dill sauce (D), new potatoes, and seasonal vegetables.*

Spinach & Mushroom en Croûte (G, 🍷)

*Served with a roasted tomato and garlic sauce (Su), roast potatoes, and seasonal vegetables.*

## Desserts

Homemade Apple Crumble (🍷)

*Served with custard (🍷\*).*

Individual Christmas Pudding (G, 🍷)

*Served with homemade brandy sauce (🍷\*).*

Orange & Ginger Cheesecake

*Served with a cranberry coulis.*

## Followed By

Filter Coffee or Tea. Served with a Mince Pie.

Please inform us at point of order if you have ANY allergies.

Allergens are displayed by what is present in the dish.

C – Celery, D – Milk/Dairy, E – Eggs, F – Fish,  
G – Cereals containing Gluten, L – Lupin,  
Mo – Molluscs, Mu – Mustard, N – Nuts,  
P – Peanuts, S – Sesame, Sh – Shellfish,  
So – Soya, Su – Sulphur Dioxide

G\* – Gluten Free option available.

🍷 – Suitable for Vegetarians.

🍷 – Suitable for Vegans.

🍷\* – Vegan option available.

**2 courses £32.50 | 3 courses £35.50**

**Add a Bottle of House White or Red Wine to your table for £24**

*Pre-order is required. If you have any allergies, you should make us aware at point of order. We prepare everything fresh in house so can adapt most dishes. A service charge of 12.5% is included in the price per head.*