

### **STARTERS**

**Traditional Homemade Vegetable Soup** Served with warm crusty bread

#### **Chicken Liver Pate**

Served with red onion marmalade & toasted brioche

#### **Prawn Marie Rose**

Icelandic prawns tossed in a marie-rose sauce, served on a bed of mixed leaves

**Breaded Mushrooms** With a three cheese & chive filling & garlic mayo

# MAINS

**Traditional Roast Turkey and Baked Ham** Served with herb stuffing & homemade gravy

**Cajun Salmon** Served with chunky tomato salsa & roasted garlic baby boils

> **Roasted Vegetable Pasta** Served in a creamy white wine sauce

**Roast Sirloin of Beef** Served with a Yorkshire pudding & a rich pan gravy

## **DESSERTS**

**Christmas Pudding** Served with a brandy sauce

Assiette of Desserts Profiterole, cheesecake & chocolate fudge cake

**Pavlova** Served with fresh cream & a berry compote

PLEASE MAKE US AWARE OF ANY DIETRY REQUIREMENTS OR ALLERGIES

2 Courses -£16.95

3 Courses -£19.95