

Butternut Squash & Sweet Potato Soup with Parsnip Crisp (GF) (V) (VG)
Ham Hock Terrine, Sweet Pickle, Melba Toast & Seasonal Salad
Baked Salmon Fillet En Croûte, Pernod & Dill Cream
Choice of Fruit Juice (Apple, Cranberry or Orange) (GF) (V) (VG)

MAIN COURSE

Traditional Roast Turkey, Sage & Onion Stuffing, Chipolata & Cranberry Jelly (GF)
80z Entrecote Steak, Tomato, Mushroom & Tarragon Jus (GF)
Pork Loin Steak, Peppercorn & Brandy Cream Sauce (GF)
Duo of Salmon Fillet & Haddock Paupiette with Prawn Bisque (GF)
Vegetable Lasagne & Toasted Garlic Bread
ALL OF THE ABOVE SERVED WITH MASH, ROAST POTATO & SEASONAL
VEGETABLES

Yellow Thai Curry, Basmati Rice & Prawn Crackers (V)

DESSERT

Traditional Christmas Pudding, Brandy Sauce or Fresh Cream
White Chocolate & Raspberry Cheesecake, Summer Berry Compote (V)
Apple & Red Cherry Crumble with Custard (V)
Choice of Ice Cream

Cheese & Biscuits, Celery, Grapes & Sweet Pickle Chutney (GF) (V)



OPTION THREE £35 PER PERSON