

# *festive Dinner Menu*

2 COURSE £20.00

3 COURSE £25.00

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## TO START

HAM HOUGH TERRINE, APPLE JELLY, TOASTED BRIOCHE

HOT SMOKED SALMON, TOMATO CHUTNEY, OATCAKES

ROASTED BEETROOT, GOATS CHEESE, WALNUTS (V)

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## MAINS

ROAST BREAST OF TURKEY WITH ALL THE TRIMMINGS  
ROAST POTATOES, PIGS IN BLANKETS, SAGE AND ONION STUFFING, ROAST  
VEGETABLES, BRUSSEL SPROUTS, GRAVY, CRANBERRY SAUCE

FISH AND CHIPS, TARTARE SAUCE, PEAS

SPICED TOMATO TAGINE, CRANBERRY AND HERB COUS COUS (V)

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## TO FINISH

STICKY TOFFEE PUDDING SERVED WITH A TOFFEE SAUCE & VANILLA ICE CREAM

CHRISTMAS PUDDING WITH BRANDY SAUCE

EARL GREY PANNA COTTA, GINGERBREAD CRUMB