



Christmas Menu

Cost: £30 Please choose one Main and one Dessert course.

All mains can be done GF.

For Desserts the Egg Nog Brûlée, Christmas Pudding & Cheese & Biscuits can be done GF.

All desserts are Vegetarian.

Main Course

- A - *Traditional Roast Turkey, chipolata wrapped in bacon, sage & onion stuffing, roast potatoes & seasonal vegetables in a rich gravy*
- B - *Slow Cooked Pork Loin in a rich Aspalls Cider gravy served with a potato dauphinois gratin & seasonal vegetables*
- C - *Baked Salmon in a creamy Tuscan sauce served with mashed potato & seasonal vegetables*
- D - *Roasted Butternut Squash, Spinach & Apricot Tagine served with cous cous and salad (v)*

Desserts

- 1 - *Traditional Christmas Pudding & Brandy Sauce*
- 2 - *Eggnog Brûlée*
- 3 - *Raspberry Trifle Torte*
- 4 - *Selection of Cheese & Biscuits*

- *Followed by Tea/Coffee & Mints*

