

CHRISTMAS 2018 LUNCH & DINNER

Excludes 25th and 26th December

Two Courses £16.50 Three Courses £18.50

STARTERS

Freshly Homemade Soup of the Day
With buttered croutons and warm bread roll

Chicken Liver and Chorizo Pate
With a cherry tomato and chilli chutney and toasted flatbread

Creamy Garlic Mushrooms
Enhanced with cream cheese, white wine and herbs, set on crisp bruschetta

Crispy Brie Wedges
Edged with a cranberry and rosemary coulis

Add a Glass
of Prosecco
£3.00

MAIN COURSES

Festive Roast Turkey Breast
Carved and presented with homemade sage and caramelized red onion stuffing, chipolata, roasted seasonal vegetable and potatoes, coated in rich roast gravy

Seven Seas Maple Smoked Bacon and Cheddar Burger
Served in a brioche bun with seasoned fries, homemade coleslaw and a sweet cranberry relish

Parmesan Crusted Salmon Supreme
With crushed pesto potatoes and chunky pepper and red onion salsa

Butternut Squash, Emmental and Quinoa Roulade
With roasted seasonal vegetables and potatoes, Yorkshire pudding and vegetarian gravy

DESSERTS

Festive Christmas Pudding
Flavoured with fruits and spices and coated with warm brandy sauce

Warm Belgian Waffle
Topped with vanilla pod ice cream and drizzled with toffee sauce

Winter Fruit Meringue
With dairy cream or ice cream

Choose a Sweet
from our daily stocked cake fridge