**Christmas Menu**

**Starters**

Pan Seared Scallops, Cream & Bacon Sauce (g/f)

Broccoli & Cornish Blue Soup, Walnut Chantilly, Mixed Breads (v) (g/f option)

Hog roast & Apple Pate, Pickled Vegetables, Toasts (g/f option)

Crab, Prawn & Mango Cocktail (g/f)

**Mains**

Traditional Roast Turkey Crown, Smoked Bacon Wrapped Chipolatas, Sage & Onion Stuffing (g/f option) \*

Slow Roasted Rib of Beef, Yorkshire Pudding, Horseradish Cream, Port Gravy (g/f option) \*

\*Both served with – Crispy Goose Fat Potatoes, Buttered Carrots, Cauliflower Cheese, Honeyed Parsnips, Spiced Red Cabbage & Sprouts with Bacon

Butternut Squash & Goats Cheese Risotto, Roasted Beets & Cranberries (v) (g/f)

Pan Fried Fillet of Seabass, Crab Infused Potato Croquettes, King Prawns, Cavolo Nero, Seafood sauce (g/f)

**Homemade Desserts**

Christmas Pudding, Brandy Sauce or Clotted Cream

Lemon Posset, Strawberries & Shortbreads

Chocolate & Raspberry Tart

Dark & Stormy, Ginger Studded Sticky Toffee Pudding, Rum & Lime Caramel Sauce

Coffee & Mince Pies to Finish

2 Courses £19.95

3 Courses £24.95

Available from Dec 1st – Dec 20th

Bookings & Pre Orders Only

50% Deposit on Tables of 6 or More

Free Glass of Prosecco Per Person on Tables Booked Before 5th November