



Festive Menu

7th - 23rd December 2020

Monday - Saturday

Homemade Soup of the Day (v)
finished with cream & croutons

King Prawns in a tempura batter with salad and aioli

Duck & Orange Pate with a red onion chutney
and toast

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Roast Turkey with traditional accompaniments
roast potatoes and seasonal vegetables

Mushroom Risotto, cep and champignon mushrooms topped with
vegan cheese served with a green salad (v, vg)

Pan fried Sea Bass with a lemon butter sauce served with new
potatoes and green beans

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Individual Christmas Pudding with brandy sauce
(Gluten Free option available)

Black Forest Trifle

Fruit Pavlova

1 Course £10.95

2 Courses £17.50

3 Courses £21.00