

December Menu

STARTERS

<i>Prawn & Smoked Salmon Cocktail</i>	£10
<i>Pan Fried Pigeon, Bacon & Leeks</i>	£10
<i>Ricotta & Spinich Tortellacci with Chorizo</i>	£ 9
<i>Scallop & Prawn Gratin</i>	£10
<i>Flambe Garlic Mushrooms (v)</i>	£ 9
<i>Homemade Soup & Bread (v)</i>	£ 7

MAINS

<i>Roast Turkey Meal</i>	£19
<i>Braised Beef, Mashed Potatoes & Seasonal Veg</i>	£18.50
<i>Fillet Beef Stroganoff with Steamed Rice</i>	£21
<i>Guinea Fowl, Fondant Potato Sage & Bacon Sauce</i>	£23
<i>Venison Saddle, Dauphinoise Potatoes, Seasonal Vegetables & Red Wine Gravy</i>	£28
<i>Fillet Of Salmon, New Potatoes & Dill Sce</i>	£18
<i>Roasted Squash & Nut Wellington (v)</i>	£17
<i>Mashed Potatoes & Mushroom Sce</i>	

DESSERTS

<i>Christmas Pudding & Brandy Sauce</i>	£ 8
<i>Clementine & Ginger Sticky Toffee Pudding, Butterscotch Sauce & Ice Cream</i>	£ 8
<i>Chocolate Brownie, Choc Sauce & Salted Caramel Ice Cream</i>	£ 8
<i>Poached Pears in Mulled Cider & Ice Cream</i>	£ 8
<i>Ice Cream (3 Scoops)</i>	£ 7
<i>Cheese Board</i>	£ 9