

# 2 courses £27 per person | 3 courses £32 per person

# Starters

# Pea and chorizo soup

With toasted Ciabatta and butter

### Chicken liver paté

With red onion chutney and toasted bread

### Prawn cocktail

With Marie Rose sauce, cucumber, iceberg lettuce, bread and butter

### Vegetable tempura

With sweet chilli sauce

# Mains

## Roasted breast of turkey

With sage and onion stuffing, pig in blanket, seasonal vegetables, roasted potatoes, honey roasted vegetables, buttered sprouts, bacon lardons, gravy and cranberries sauce.

#### Slow braised brisket of beef

With horseradish mash, green beans, and red wine gravy.

# Pan seared salmon fillet

With sautéed new potatoes, wilted baby spinach, and dill cream sauce.

### Wild mushroom tagliatelle

With shaved Parmesan cheese, and truffle oil.

# **Puddings**

Traditional Christmas pudding with brandy sauce

Chocolate brownie with vanilla ice cream

Apple crumble with custard

Mince pie with clotted cream



