

Celebration Menu | 3 COURSES £22.50

Available from 26th December 2018 to 1st January 2019

STARTERS

SOUP OF THE DAY **v**

Served with ciabatta bread and butter

KING PRAWN, AVOCADO & SMOKED SALMON SALAD

King prawns in Marie Rose sauce, sliced avocado and smoked Scottish salmon served with wholemeal bloomer bread and fresh lemon

PEPPERED MUSHROOMS*

Baked flat mushrooms in a creamy peppercorn sauce served on toasted ciabatta bread

MELON WITH STRAWBERRY PROSECCO SORBET* **VE**

Slices of sweet orange melon served with passion fruit coulis and strawberry prosecco sorbet

MAIN COURSES

All served with seasonal vegetables, honey roasted parsnips and roast potatoes

HAND-CARVED TURKEY WITH CHESTNUT, PORK & CRANBERRY STUFFING

Served with Yorkshire pudding, all the festive trimmings and a rich gravy

8oz RUMP STEAK*

Served with a grilled flat mushroom, half a grilled tomato, garden peas, battered onion rings, peppercorn sauce and seasoned chips

SLOW-COOKED PORK BELLY*

Served with a baked red apple and a pink lady and brandy sauce

GRILLED FILLET OF SALMON*

Served with a prawn and Champagne thermidor sauce on herb crushed baby potatoes

ROAST PARSNIP & PECAN NUT TART **v**

Served with seasonal vegetables, parsley glazed baby potatoes and rich gravy

DESSERTS

CHRISTMAS PUDDING* **v**

Served with brandy sauce
or with custard or freshly whipped cream if you'd prefer

CHOCOLATE ORANGE TORTE

Rich chocolate and orange mousse on a chocolate cookie base, served with vanilla pod ice cream and Belgian chocolate sauce

FESTIVE TRIO OF DESSERTS

Indulge with mini versions of our Chocolate Orange Torte, Glazed Lemon Tart and Eton Mess

CHEESE PLATTER **v**

Cropwell Bishop Stilton and Taw Valley Cheddar cheese, served with grapes, celery, red onion chutney and savoury biscuits

CHILDREN 3 COURSES £11.50

Ask a team member for a children's menu

Prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge, correct however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. Full allergen information for food and drink is available upon request. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. **v** = made with Vegetarian ingredients, **VE** = made with Vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. * = this dish contains alcohol.

