



ALL DAY Tuesday Wednesday Thursday Friday

Available throughout December festive period
Must be pre booked with a £5 deposit per person

2 courses = £18.95, 3 courses = £23.95

STARTERS

Tomato & basil soup
Traditional prawn cocktail
Duck and orange pate and red onion chutney
Garlic cream mushrooms with toasted ciabatta

MAINS

Turkey paupiette & accompaniments
6oz rump steak & dianne sauce
Roast hake fillet & shallot cream sauce
Feta cheese, spinach & chestnut filo tart (Vegan Feta available)

All served with vegetables and chefs choice of potatoes

DESSERTS

Rich chocolate fondant with salted caramel ice cream
Lemon curd and passion fruit cheesecake with a raspberry coulis
Christmas crumble, spiced apple and mincemeat
Cheeseboard & biscuits with celery, grapes and chutney

