



Christmas Menu £49pp

STARTERS

Slow roasted butternut squash and carrot soup (GF/V)

with granary croutons

Grilled tiger prawns

served with lime, garlic and ginger, on an oriental salad of spring onion, carrot, peppers, coriander and sesame seeds

Deep fried brie

with friséé lettuce, roasted hazelnut and red currant chutney

MAIN

Roast turkey breast

with sage and onion stuffing and pigs in blankets

Slow braised beef

cooked with winter vegetables in a red wine jus

Individual boursin, leek and mushroom wellington (V)

with garlic cream sauce

Baked fillet of salmon

basil and lime crumb, samphire, shellfish and white wine velouté

All served with crispy roast potatoes, medley of winter vegetables, sprouts and chestnuts

DESSERTS

Honeycomb crème brulee

with homemade shortbread

Mrs B's Christmas pudding

served with brandy creme anglaise

Honey poached pear (V)

with greek yoghurt and almonds

Trio of cheeses

Cornish brie, stilton and cheddar, spiced apple chutney, celery and crackers

