







2 Courses £28.50 | 3 Courses £34.50 Available for groups of 12 or more from 15<sup>th</sup> November - 23rd December and  $27^{th}$  -  $30^{th}$  December. Must be booked in advance.

# STARTERS

# Winter Spiced Parsnip Soup

- Creamy parsnip & apple soup with a hint of nutmeg, served with warm crusty bread

## **Smoked Salmon & Prawn Cocktail**

- Classic Marie Rose sauce, baby gem lettuce, lemon wedge, brown bread & butter

## Cranberry & Brie Tartlet (V)

- Flaky pastry with melted brie, cranberry compote & rocket salad

## MAIN COURSES

#### **Traditional Roast Turkey Ballotine**

- Forced with sage, pork & onion stuffing, roast potatoes, seasonal vegetables, pigs in blankets & rich turkey gravy

#### **Slow-Braised Beef Short Rib Cassoulet**

- Served with horseradish mash, roasted carrots & a red wine jus

## **Baked Salmon Fillet**

- With a dill & prosecco cream sauce, crushed new potatoes & buttered greens

#### Wild Mushroom & Chestnut Risotto (V)

- Served with parsnips crisp, rocket, olive oil

# DESSERTS

Classic Christmas Pudding - With brandy custard or pouring cream Chocolate & Orange Yule Log - With Chantilly cream & festive berries Baileys Cheesecake - With a chocolate biscuit base & caramel drizzle



