

# Christmas Lunchtime Menu

**£17.95 per person**

**Available Wednesday- Saturday 24/11/21- 18/12/21**

*Minimum party booking of 15 unless arranged otherwise*

## Starters

Homemade Leek & Potato Soup with crusty bread roll

Ardennes Pate with chutney and toasted bread

Deep fried Brie wedges with cranberry sauce

## Mains

Roast Beef, Yorkshire pudding & Roast potatoes

Roast Turkey, pigs in blankets, stuffing & roast potatoes

Nut Roast, stuffing & roast potatoes. Served with Vegetarian gravy

(Vegan option available to pre-order)

*All our main meals are served with a selection of vegetables and gravy (GF)*

## Desserts

Lemon Cheesecake served with cream

Blackberry & Apple crumble with custard

Christmas pudding with brandy sauce

Profiteroles with chocolate sauce and cream

Warm Mince Pies

# Christmas Evening Menu

**£21.95 per person**

**Available Wednesday- Saturday 24/11/21- 18/12/21**

*Minimum party booking of 15 unless arranged otherwise*

## Starters

Homemade Spicy Parsnip soup with crusty bread roll

Homemade Laverbread & Cockle gratin with toasted bread

Salmon & Dill fishcake with tartar sauce

Pork, Chicken & Penderyn pate with toasted bread

Traditional prawn cocktail with brown bread

## Main

Roast Beef, Yorkshire pudding & Roast potatoes

Roast Turkey, pigs in blankets, stuffing & roast potatoes

Nut Roast, stuffing & roast potatoes. Served with Vegetarian gravy  
(Vegan option available to pre-order)

*All our main meals are served with a selection of vegetables and gravy (GF)*

## Desserts

Baileys & White Chocolate Cheesecake served with cream

Blackberry & Apple crumble with custard

Christmas pudding with brandy sauce

Sherry Trifle

Sticky toffee pudding with toffee sauce and cream

Warm Mince Pies