



CHRISTMAS EXPERIENCE 2023

**Chicken and Beetroot soup, finished with crème fraiche and a slice of hot garlic ciabatta bread.*

**Rose-Marie dressed prawn cocktail on a bed of bistro leaf salad with apple bites.*

**Baked Camembert, sun-dried tomato and olive savoury tart, served warm. Garnished with mixed leaves infused with basil and thyme oil. v*

**Field mushrooms stuffed with Stilton cheese and topped with a garlic crust. Served with a tomato salsa. v*

**Roast Turkey served with all the traditional trimmings and home-made gravy. Served with seasonal vegetables.*

**Roast parsnip, turnip, carrot and red pepper lasagne, served with bistro leaf salad. v*

**Sweet and spiced seafood tagine with coriander rice and a mixed salad.*

**Mutton and root vegetable casserole, served with apricot and sage dumplings. Served with seasonal vegetables.*

**Ginger Sticky Toffee Pudding, served with vanilla ice-cream. v*

**An individual serving of Christmas Pudding with brandy custard. v*

**Chocolate and cherry tart served with vanilla ice-cream. v*

**Spiced Orange Crème Brulee with macaroons. v*

**Cheese selection served with biscuits, tomato chutney and fresh apple. (add £2) v*

Add a glass of Port for £3.75

Freshly ground Coffee, or Tea with Chocolate Mints.

£30.95 for 2 courses, £38.95 for 3 courses, or 2 courses plus a large glass of house wine. All with tea or coffee.

A discretionary 10% service will be added to your bill.

**** Please tell our waiting staff if you have any food allergies. ****

