




## Starters

### Homemade Winter Vegetable Soup (V)

Served with a warmed ciabatta & butter



### Chicken Caesar Salad


Chicken breast pieces, crispy leaves, parmesan and croutons finished with a Caesar dressing

### Homemade Chicken Liver Pate

Served with a toasted ciabatta, red onion chutney and a salad leaf garnish



## Main Course



### Traditional Roast Turkey

Served with homemade roast potatoes, pigs in blankets, honey roasted parsnips, seasonal vegetables, savoury stuffing and a Yorkshire pudding finished with a homemade pan gravy


### Braised Beef

Served with homemade roast potatoes, pigs in blankets, honey roasted parsnips, seasonal vegetables, savoury stuffing and a Yorkshire pudding finished with a homemade pan gravy

### Mushroom, Brie, Rocket & Cranberry Wellington (V)

Served with homemade roast potatoes, honey roasted parsnips, seasonal vegetables, savoury stuffing and a Yorkshire pudding finished with vegetarian gravy.

## Desserts



### Traditional Christmas Pudding

Served with brandy sauce

### Baked Vanilla Cheesecake

Served with raspberry coulis



## To Finish

Chocolate mints



**£16.95** per person 



Upgrade to

# PRIVILEGE DINING?



Dine in our New Side room, enjoy a glass of Prosecco on arrival plus table service throughout your stay.

Supplement of £4 per person



Celebrate

# NEW YEAR'S EVE



with us

Tickets Are Now On Sale  
ask at the bar for further details

