



DECEMBER SET MENU

Booking and pre-orders required please. £15 per head at time of booking.

2 courses £33 - 3 courses £39

STARTER

Dennis' Prawn Cocktail **SF/GF/D**

Chicken Liver Parfait **GF/GFS**

Smoked salmon Avocado Terrine **F/SF/D**

Parma Ham and Melon **GF**

Smoked salmon and tuna rolls with yogurt dressings **GF**

Prawns cooked in a cream sauce with a hint of chilli served with toasted ciabatta **SF/D**

Soup of the day **GF/V**

MAIN

Turkey with all the trimmings **G**
(Pigs in blankets, stuffing, baked sausage meat) **G**

Roast rib of beef, roast potatoes, Vegetables and Yorkshire pudding **G**

Mushroom wellington or butternut squash wellington **V**

All with roast potatoes, selection of mixed vegetables, cauliflower cheese **GF/D/M**

Pan fried salmon on a bed of champ mash, creamed spinach and hollandaise sauce **GF/D/F**

10oz Sirloin Steak, skin on fries, choice of sauce, Bearnaise, Peppercorn, Garlic butter **GF/D**

PUDDING

Mince Pie and brandy butter **G/D**

Christmas pudding and brandy sauce **G**

Apple pie and custard **G/D**

Christmas Crème Brulee **GF/D**

Selection of Ice Cream **D** and sorbets **V/VG/GF**

CHEESE

A selection of cheese and biscuits **G/D**

Menu subject to minor changes

PLEASE MAKE US AWARE OF ANY ALLERGIES

G = Contains gluten. D = Contains Dairy. GFS/DFS = Gluten free/Dairy free substitution available.

GF = Gluten Free. DF = Dairy Free. SF = Contains shellfish. V = Vegetarian. VG = Vegan. M = Mustard. N = Contains nuts.