

CHRISTMAS DAY LUNCH

APERITIF ON ARRIVAL

- prosecco or orange juice •

TO START

① SPICED ROAST PARSNIP SOUP

- served with garlic croutons •

HOME MADE CHICKEN AND LIVER PARFAIT

- served with red onion marmalade, melba toast and a salad garnish. •

WARM BACON AND STILTON SALAD

SMOKED SALMON WITH PRAWNS

- served with a horseradish cream and lime vinaigrette and Henllan brown bread •

MAIN COURSE

TRADITIONAL SLOW ROASTED BUTTERED TURKEY

- served with sage and onion stuffing, cranberry tartlets, home made sausage and bacon rolls and game chips. •

ROAST SIRLOIN OF BEEF

- served with a rich red wine mushroom and chive sauce and Yorkshire pudding •

BAKED SALMON

- served with a white wine, shallot and chive sauce and poached buttered asparagus •

VEGETARIAN HOME MADE NUT ROAST

- served with vegetarian gravy, sage and onion stuffing and Yorkshire pudding •

**ALL OUR MAIN COURSES ARE SERVED WITH ROASTED
POTATOES, SEASONAL VEGETABLES AND CHEFS GRAVY**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

- served with brandy sauce •

CHOCOLATE PANETTONE BREAD AND BUTTER PUDDING

- served with custard or vanilla ice cream •

TRADITIONAL CHRISTMAS SHERRY TRIFLE

CHEESEBOARD

- selection of three cheeses, crackers, chutney and grapes •

Tea or Coffee and mints

PRE-ORDERS ARE REQUIRED NO LATER THAN DECEMBER 15TH

Adults £69.95 Children £29.95