

RESTAURANT MENU

Glass of Bubbles on arrival

STARTERS

Homemade soup of the day

Served with freshly baked roll 1, 2 (WHEAT), 14

Tian of fresh salmon and smoked salmon

Set on sweet potato, affilia lettuce, cherry tomato, capers finish with dill and Marie rose sauce
3, 5, 7, 8, 14

Crunchy fried chicken wings

Dusted with frank hot sauce, served with blue cheese dip and celery stick 1, 2 (WHEAT), 7, 14

Homemade smoked chicken terrine & morteau sausage

Wrapped with serrano ham, toasted brioche finish with red currant sauce. 2 (WHEAT), 6, 14

Baked St Tola Goat Cheese

Wrapped in Parma ham set on a Bronze beetroot relish, walnut pesto and chilli sauce.
7, 10, 14

MAIN COURSE

Traditional Roast Turkey and Baked ham

Cranberry and pear stuffing roast potato ,served with turkey gravy. 1, 2 (WHEAT), 14

Slow cook Blade of Angus Beef

Rooster mash, wild woodland mushroom sauce and garlic roast cheery tomato 1, 14

Slow cooked rump of lamb

With rosemary crust,rooster mash , finish with red wine jus 1, 7, 14

Braised Darned of Salmon

Hake mousse, butter steam broccoli, finish with lemon and capers sauce. 3, 5, 8, 14

Vegetarian

Freshly made dishes, please ask your server for today's special 1, 5, 8, 13, 14

All mains served with fresh market vegetable and potato

DESSERT

Home-made Assiette of Festive Desserts

Chocolate Gateau / Caramel & Ginger Slice / Oreo Cheesecake
2 (WHEAT), 4, 7, 13, 14

Traditional Christmas Pudding

Served fresh cream and brandy custard
2 (WHEAT), 4, 6, 7, 10, 14

Followed by Freshly Brewed Tea or Coffee

ALLERGEN INDEX: 1. Celery 2. Cereals containing gluten 3. Crustaceans
4. Eggs 5. Fish 6. Lupin 7. Dairy 8. Molluscs 9. Mustard 10. Nuts
11. Peanuts 12. Sesame seeds 13. Soya 14. Sulphur dioxide

**Events and Hospitality
Services**