

# CHRISTMAS

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## EVENING MENU

### STARTERS

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Cauliflower & Chestnut Soup (V)(GF\*) served with  
*Focaccia Bread*

Halloumi, Pomegranate & Walnut Salad (V)(GF)

Prawn Cocktail Cup (GF)(DF) *Peeled Prawns bound in  
a Mary Rose Sauce served in a Little Gem Leaf*

### MAIN COURSE

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Roast Topside of Beef (GF\*) (DF\*) *Served with Roast  
Potatoes, Vegetables & a Homemade Yorkshire  
Pudding*

Roast Turkey Breast (DF\*) *Served with Roast  
Potatoes, Vegetables & Homemade Sausage &  
Bacon Stuffing*

Sweet Potato (GF)(V) *Stuffed with Spinach,  
Mushrooms & Crumbled Feta Cheese, served with a  
Dressed Salad*

Salmon En Croûte *Salmon with Spinach Covered in  
Puff Pastry served with a Dill Cream Sauce  
Vegetables & Minted New Potatoes*

### DESSERT

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Homemade Christmas Pudding with Mixed Nuts (GF\*)  
(DF\*) (VE\*) *served warm with Clotted Cream*

Sherry Trifle Topped with *Chocolate Shavings*

Spiced Mincemeat Festive Meringue Stack (V) *with a  
Chantilly Cream*

White Chocolate & Redcurrant Blondie *served with  
Clotted Cream and Redcurrant Coulis*

Cheese and Biscuits (V) *with Onion Chutney*



