

3 COURSE & COFFEE - £36.95 PER ADULT CHILDREN (4-8) - £18.50 PER CHILD MEMBERS PRICE - £33.25

STARTERS

CHEF'S HOMEMADE CELERIAC & APPLE SOUP TOPPED WITH A DELICATE WALNUT CRUMB (V, VEA, GFA)

CRAYFISH & PRAWN COCKTAIL
DRAPED IN LEMON & DILL MAYONNAISE (GFA)

DUCK LIVER PÂTÉ
WITH FIG & HONEY CHUTNEY AND TOASTED SOURDOUGH (GFA)

MUSHROOMS SAUTÉED IN GARLIC BUTTER SERVED WITH RUSTIC FOCACCIA (V, VEA, GFA)

MAIN COURSE

A SELECTION OF MEATS FROM THE CARVERY, CHOICE OF:

FORE RIB OF BEEF (GF)
BRONZE TURKEY BREAST (GF)
SLOW COOKED LEG OF PORK (GF)
HONEY & MUSTARD BAKED GAMMON (GF)

ROASTED SUPREME OF SALMON
SERVED WITH CHAMPAGNE & DILL HOLLANDAISE SAUCE (GFA)

LEEK, WALNUT & BLUE CHEESE WELLINGTON (V, VEA, GFA) (FLAKY PASTRY WITH A RICH FILLING OF LEEKS, WALNUTS, AND BLUE CHEESE)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
WITH A RUM & RAISIN ICE CREAM (V, VEA, GFA)

CARAMEL & CHOCOLATE TART
PAIRED WITH SALTED CARAMEL ICE CREAM

SPICED ST CLEMENTS POSSET
WITH A GINGER-SPICED LEBKUCHEN BISCUIT (VEA, GFA)

LOCAL CHEESE SELECTION (GFA)
ACCOMPANIED BY WATER BISCUITS, HONEY & FIG CHUTNEY, AND FRESH GRAPES

COFFEE & MINCE PIE

GF - GLUTEN FREE / GFA - GLUTEN FREE ADAPTABLE V - VEGETARIAN / VEA - VEGAN ADAPTABLE