



Starters

- **Tomato and Basil Soup – Served with Crisp Herby Croutons and finished with Cream**
- **Prawn and Crab Cocktail – Served on a bed of Crisp Lettuce with a Tangy Marie Rose Sauce and Soft White Bread.**
- **Pork Pate – served with fresh Melba Toast and a Sweet Cranberry Sauce**

Mains

- **Pan Fried Duck Breast – served on a bed of Herby Mash with a side of Mange tout and Baby Carrots, drizzled with a Rich Red Wine Reduction**
- **8oz Aged Ribeye Steak – served with Roasted Vine Tomatoes, Portobello Mushrooms, and Crispy Gourmet Chips**
- **Vegetable Wellington – served with Herby Mash, a side of Crispy Mange tout and Baby Carrots, with a Silky Vegetarian Gravy**
- **Pan Fried Salmon – served on Crushed New Potatoes, Mange tout, with a Lemon Parsley Sauce.**

Dessert

- **White Chocolate and Raspberry Roulade – with a White Chocolate Swirl and finished with Mint**
- **Christmas Pudding – a Rich Fruit Christmas Pudding with a Brandy Sauce**
- **British Blackcurrant and Prosecco Cheesecake – served with Whipped Cream and finished with Mint**
- **Sticky Toffee Pudding with Vanilla Custard**

Any 2-courses £14.95, 3-courses £16.95

