



# Christmas

## MENU

### STARTERS

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Prawn Cocktail served with bread and butter.

- Homemade Chicken liver pate with toast.
- Homemade Honey roasted parsnip soup with crusty bread.

### MAIN DISHES

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Traditional roast turkey, pigs in blanket and stuffing.

- Barnsley Lamb chop . braised in red onions, rosemary, garlic and red wine
    - Slow cooked Beef brisket “Bourguignon”.
  - Baked Salmon served with a white wine sauce on a bed of spinach.
    - Mushroom and aubergine wellington with a tomato coulis(v)
- All served with roast potatoes, seasonal vegetables, Yorkshire pudding and a red wine gravy.

### DESSERTS

Traditional Christmas pudding with brandy sauce.

- Homemade fruit crumble.
  - Homemade Christmas cheesecake.
- Served with a choice of vanilla ice cream, fresh cream or custard.
- Selection of Cheese & crackers

**\*Gluten free & Vegan options available\***

2 courses £22.95  
3 courses £27.95  
mince pie and coffee £3.95