



# SET MENU

2 COURSES £33 | 3 COURSES £43 PER PERSON

## STARTERS

### ATLANTIC PRAWN COCKTAIL

cherry tomatoes, marie-rose sauce, zest of lemon  
& buttered artisan bread

### ARDENNES PATE

pickles, cornichons & crispbreads

### MELON

with mozzarella & glace cherries (ve)

## MAIN COURSES

### TRADITIONAL ROAST TURKEY

pigs in blanket, peas & carrots, brussel sprouts, parsnips,  
herb roasted potatoes, stuffing & our rich gravy

### TEMPURA PRAWN KATSU CURRY

served on a bed of rice & garnished with pickled  
red cabbage, ginger & corn tortilla chips

### STEAK CHASSEUR

herb roasted potatoes, peas & carrots

### TRADITIONAL FISH & CHIPS WITH SCAMPI BITES

battered cod & chips with whole tail breaded scampi bites,  
tartare sauce, mushy peas & lemon wedge

### VEGAN WELLINGTON

puff pastry wellington slice filled with butternut squash,  
chickpea, sweet potato, carrots & walnuts with a red pepper  
& red currant chutney (ve)

## DESSERTS

### TRADITIONAL BRANDY INFUSED CHRISTMAS PUDDING

served with clotted cream ice cream

### STRAWBERRY SWORDS

fresh strawberries with milk chocolate dipping sauce (ve)

### CRUSHED CRUNCHIE CHEESECAKE

with caramel sauce & scoop of vanilla ice cream

