

# CHRISTMAS 2023



## To Start

### **Smoked Mackerel Pate**

With Melba Toast and Apple & Beet Slaw

### **Traditional Prawn Cocktail (gf)**

Little Gem lettuce with wild caught prawns, topped with our Marie Rose sauce

### **Moroccan Spiced Vegetable Fritters (v, vg, df)**

with a pine honey dressed herb salad and rose harissa

### **Maple-roast Carrot & Ginger Soup (v, vg, df)**

served with crusty bread (and optional butter)

## To Follow

### **Traditional Roast Turkey (df and gf options available)**

with Pig in Blanket, roast potatoes, gravy, cranberry sauce, fresh vegetables

### **Pan-fried T-Bone of Plaice with Baby Squid (gf)**

with cream Champagne sauce, buttered new potatoes and fresh vegetables

### **Steamed Mutton Suet Pudding**

with cheesy swede puree, gravy, buttered new potatoes and fresh vegetables

### **Jerusalem Artichoke & Chestnut Pie (v, vg, df)**

with roast parsnip gravy, served with chips or new potatoes and fresh vegetables

## To Finish

### **Traditional Christmas Pudding with brandy sauce**

### **Chocolate Brownie with locally made Vanilla Ice cream (v, gf)**

Treacle Tart (v, vg, df) served with fresh cream or ice cream or vegan vanilla 'ice cream'

Selection of three cheeses with oatcakes, celery and grapes (£5 extra) (v, gf)

V = vegetarian, vg = vegan, df = dairy free, gf = gluten free

Please advise of any allergies / dietary requirements when ordering

Order must be placed one week prior to event for this menu. Christmas crackers will be provided.

Two courses £25

Three courses £30

£10 deposit per head