



Festive Fayre

Mark's Homemade Vegetarian Soup of the Day, warm Roll & Butter,
Melon folded together with Feta Cheese, Orange, Cherry Tomatoes & Black Olives,
finished with an olive oil dressing,
Local Pheasant Terrine with Warm Toast & Onion Relish,
Oven Baked Field Mushroom filled with Bacon Stuffing & Topped with Grilled Cheddar,
on a bed of Mixed Leaves,



Festive Roast Turkey with all the Traditional Trimmings,
(Stuffing, Chipolata Sausage & Bacon Roll & Cranberry Sauce)
Pork Normandy Casserole Topped with a Herb & Garlic Crouton,
(Pork cooked slowly with Cider, Tarragon, Dijon Mustard finished & with a good dollop of Crème Fresh)
Marinated Salmon Fillet, Oven Baked on a Bed of Fresh Rocket,
Redcurrant & Rosemary Stuffed Leg of Lamb with a Port Wine Gravy,
Aubergine Lasagne served with a Mixed Salad & Garlic Bread
(Layers of Aubergine, Ricotta & Mozzarella between Green Pasta Sheets in a Tomato Sauce, Finished with melted Mozzarella)
All served with Seasonal Vegetables, Roast & New Potatoes



Traditional Christmas Pudding & Rummm Sauce,
Rhubarb & Orange Fool topped with Mini Meringues & dusted with Icing Sugar,
Chocolate Roulade filled with Kirsch-Soaked Black Cherries & Whipped Cream,
Pear, Peach & Almond Tart with a Brandy Glaze & Ice Cream.

2 Courses £14.95 3 Courses £18.95
Inc A Cracker for Everyone.

Coffee & Cinnamon Biscuits £2.50, Coffee & Warm Mince Pie £3.50

Commencing Friday 1st December to Saturday 23rd December Inc.

Evening Meal 5.30-9.00pm Monday to Saturday,

We can accommodate parties of up to 50 people.

**Phil, Sue & All The Staff would like to take this opportunity to
Wish You A Merry Christmas & Wish You All The Best For The New Year.**

Please Note:- The Christmas menu is running alongside our Main Menu,
And that Bar Snacks are available in the Bar too.