

New Year's day

Starter

Roasted carrot and coriander soup
Duck and orange pate with apple chutney
All served with a freshly baked bread roll

Main course

Slow roasted lamb leg
Braised chicken supreme in a white wine sauce
Grilled cauliflower steaks with herb sauce
All served with crispy roasted potatoes and a selection of seasonal vegetables

Dessert

Baked chocolate and orange cheesecake
Winter berry Eton mess
Trio of ice cream

Finished with tea or coffee, mints and mince pies



Good, tasty food!

**Festive
menu**

taste

Christmas day

Starter

Roasted sweet potato and rosemary soup
Chicken liver parfait with caramelised red onion chutney
Classic prawn cocktail
All served with a freshly baked bread roll

Main course

Turkey with pork, sage and onion stuffing wrapped bacon
Honey and mustard roasted gammon
Grilled hake rarebit
Camembert, fig and onion tart
*All served with roast potatoes, seasonal vegetables
and all the trimmings*

Dessert

Trio of ice cream
Christmas pudding with brandy sauce
Festive trifle

Finished with tea or coffee, mints, and mince pies

Boxing day

Starter

Tomato and red pepper soup
served with a freshly baked bread roll
Baked breaded halloumi with sweet chilli mayo

Buffet main

Selection of cold roasted meats, beef, gammon and turkey
Baked jewelled nut roast
All served with pickles, stuffing, pigs in blankets, potato salad, coleslaw, garden salad and a freshly baked bread roll

Dessert

Trio of ice cream
Sticky toffee pudding served with custard
Orange and lemon tart served with cream

Finished with tea or coffee, mints, and mince pies

