

MENU

STARTERS

Smoked Salmon Pate, Winter Leaves,
Lemon & Dill Dressing with Toasted Fingers.

Wild Mushroom Tartlets with Tarragon
Cream Sauce.

Spiced Duck Breast on a Bed of Vegetable
Noodles

MAIN COURSE

Roast Crown of Turkey with Christmas
Stuffing & Pigs in Blankets.

Salmon en Croute Served with a Bisque
Sauce

Cheese & Parsnip Roulade with Roasted
Pepper Sauce

Chateau Potatoes

Honey Roast Parsnips

Brussel Sprouts

Glazed Baton Carrots

DESSERT

Traditional Christmas Pudding

Individual Traditional Trifle

Passion Fruit & Mango Roulade

Mince Pies, Coffee & Mints

2 Course £24 , 3 Courses £30



