CHRISTMAS DAY

STARTERS

Roasted Tomato and Red Pepper Soup Finished with crispy pancetta and cream swirl and served with fresh baked roll

Smoked Salmon Roulade Served on a bed of Crisp Leaves with a fresh baked roll

Date, Pear and Walnut Salad with Mixed Leaves and Watercress finished with Stilton Dressing

MAIN COURSE

Traditional Beef Wellington (Beef Fillet encased with Wild Mushroom Duxelle in a Puff Pastry Case)

Roast Crown of Turkey Breast With Cranberry studded seasoning with Pigs in Blankets

Baked Harissa Crumbed Hake on a bed of Lentils and Peppers

Cranberry and Lentil Bake with Red Wine Jus

(All served with Roast Potatoes, Mashed Potatoes, Red Cabbage, Parsnips, Sprouts and Carrots)

DESSERT

Christmas Pudding served with Brandy Sauce

Chocolate and Clementine Torte served with Orange Segments

Raspberry Shortbread Stack served with Chantilly Cream

Selection of Cheese and Biscuits (supplement of £2)

TEA AND COFFEE



