**FESTIVE MENU 2**

**OUR FESTIVE MENU IS SERVED FROM**

**1ST DECEMBER TO THE 23RD DECEMBER**

**MONDAY TO SATURDAY EVENING**

**2 COURSES £20.95**

**3 COURSES £25.95**

**STARTERS:**

Soup of the day served with warm bloomer bread and butter

Game terrine wrapped in pancetta with toasted bloomer bread

Roast camembert with garlic, rosemary and sourdough bread

Shrimps and black pudding crumble

**MAIN COURSES:**

Roast ballotine of turkey, chestnut farce, pigs in blanket,

 creamed mashed potatoes, roast potatoes, seasonal vegetables and gravy

 Char grilled 6oz sirloin steak, gin and juniper sauce, grilled portobello mushroom, plum tomato, onion rings and hand cut chips

Baked salmon supreme, sweet potatoes and cray fish bisque

(V) Chestnut and brandy risotto with parmesan cheese

**DESSERTS:**

Christmas pudding served with brandy sauce

Sticky toffee pudding with caramel sauce and bonfire toffee ice cream

Orange and cranberry creme brulee

Selection of cheese and biscuits, fruit chutney, grapes and celery

**PLEASE MAKE SURE OUR STAFF ARE AWARE IF YOU HAVE ANY FOOD ALLERGIES**