



# CHRISTMAS DINNER

## *Christmas Dinner*

### **TO START**

*Tomato & Red Pepper Soup with Roll & Butter*

*Prawn & Poached Salmon Cocktail with Farmhouse Bread*

*Creamy Garlic Mushrooms with Crusty Bread*

### **THE MAIN EVENT**

**TRADITIONAL ROAST TURKEY:** *Traditional oven roasted Turkey accompanied by pan fried mushrooms, roasted apricots, pigs in blankets and homemade stuffing balls – plus the best gravy*

**HONEY & MUSTARD ROAST GAMMON:** *Encrusted with Honey & Mustard accompanied by pan fried mushrooms, roasted apricots, pigs in blankets and homemade stuffing balls – plus the best gravy*

**SLOW ROASTED BELLY PORK:** *Slow roasted spiced belly pork, accompanied by sage & apple mash, seasonal Christmas vegetables plus the best gravy*

**LEMON PEPPER SALMON:** *Poached salmon with white wine, dill, lemon & pepper & honey sauce, served with new potatoes and fresh seasonal vegetables*

**(v) CRANBERRY NUT ROAST:** *Served with homemade Yorkshires, roast potatoes & bowls of fresh vegetables*

### **ROOM FOR MORE**

*Christmas pudding & Brandy Custard or Cream*

*Lemon tart with Fruit Coulis & Clotted Cream*

*Homemade Berry Crumble & Custard*

*Chocolate Baily's Brownie & Clotted Cream*

### **Simple Pricing**

*£11.50 per person for main course only*

*Add £3.50 per head - per extra course*

