Three Course Christmas Menu

£48 PER PERSON

~ Starters ~

CELERIAC & MATURE CHEDDAR SOUP (V)
HOME-CURED GRAVADLAX
FANNED MELON WITH FOREST FRUITS

~ Main Course~

ROAST TURKEY WITH STUFFING, BREAD SAUCE, PIGS IN BLANKETS, SEASONAL VEGETABLES AND ROAST POTATOES

OR

SPINACH AND FETA CHEESE PARCEL WITH A CRANBERRY AND RED WINE SAUCE SEASONAL VEGETABLES AND ROAST POTATOES

ne.

BUTTERNUT SQUASH PIE WITH JERUSALEM ARTICHOKES, TOASTED HAZELNUTS, CAERPHILLY CHEESE & CRANBERRIES, SEASONAL VEGETABLES (V)

~ Desserts ~

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY BUTTER

OR

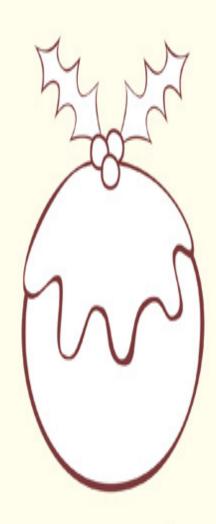
MIXED BERRY CRÈME BRULÉE

OR

APPLE PIE WITH CREAM

~ Coffee ~

COFFEE & MINCE PIES



Christmas Dinner