



# CHRISTMAS MENU 2022



## STARTERS

Homemade tomato and red pepper soup

Deep fried camembert with redcurrant and cranberry dressing

Tempura king prawns with a sweet chilli dip

Warm salad of mature cheddar and crispy bacon

## MAIN COURSE

Roast turkey with bacon wrapped sausages, stuffing and cranberry sauce

Slow cooked pork chop with apple braised red cabbage

Homemade steak and mushroom suet pudding

Haddock and prawn mornay

Penang vegetarian curry served with rice

## DESSERT

Christmas Pudding with brandy sauce

Mars bar and Malteser cheesecake

Syrup sponge pudding ( Gluten Free)

Lemon and blueberry posset

Winterberry Eton mess

**2 COURSES £22.00PP**  
**3 COURSES £27.00PP**

**COFFEE AND MINCE PIES FROM £3:00**

**CHRISTMAS MENU IS FOR PRE ORDER BOOKINGS ONLY**

