



Christmas A la Carte Menu

Starter

Soup of the Day served with granary bread (V)

Goat's Cheese Crostini with an olive tapenade (V)

Smoked Haddock and Brie Fish Cake with a cranberry salsa

Smoked Chicken and Bacon Salad with avocado and a honey and mustard dressing

Pan Fried Chorizo and Gnocchi with baby spinach and roasted red pepper

Main Course

Lamb Henry

slowly braised served with seasonal vegetables.

Christmas Dinner

Roast turkey served with all the traditional trimmings.

Pan Fried Chicken Breast

stuffed with roasted garlic and black pudding and wrapped in pancetta

Grilled Sea Bass

served with asparagus and seasonal vegetables

Butternut Squash, Spinach and Goat's Cheese Pie

served with seasonal vegetables (V)