

# Starters

Home made spiced parsnip soup with fresh crusty bread

Smoked salmon & king prawn cocktail with crisp salad leaf and our own Marie Rose sauce

Chicken liver parfait with pear & star anise chutney & fresh crusty bread

Chicory, blue cheese, pecan & cranberry salad with a hazelnut and mustard dressing

# Mains

## Roast Norfolk turkey

*Roast Norfolk turkey breast served with a sage & thyme stuffing, roasted potatoes chipolata sausages wrapped in bacon & a rich cranberry gravy*

## Slow roasted lamb shank

*A whole lamb shank, slowly roasted in red wine, rosemary & red current, served on caramelised onion mash*

## Baked cod fillet

*Baked cod fillet with prawns & cherry tomatoes in a white wine butter sauce. Served on crushed new potatoes*

## Mushroom, cranberry & brie Wellington

*Sauteed mushrooms, cranberries and melting brie in a light pastry case. Served with a rich red-current & red wine sauce*

*All served with tender broccoli, roasted root vegetables, pan-fried sprouts w/ cranberries & roasted potatoes to share*

# Desserts

Traditional Christmas pudding with brandy cream

A trio of mini-cheesecake desserts  
(raspberry, vanilla, lemon or chocolate)

Toblerone chocolate tart, with honeycomb ice cream & toffee sauce

A red berry Charlotte with brandy cream & coulis

**2 -Courses @ £15 / 3-Courses @ £18**

**10% discount for all parties paid in full**

**by 30th November**

**25% deposit & Pre-orders required by 01/12/11  
to secure booking**

# Festive Menu

Monday - Saturday Throughout December - Pre booked & Pre-ordered Only