



CHRISTMAS MENU 2017

Sweet potato and tomato soup,
roast garlic and green chilli pesto crispy croutons

Smoked salmon pate, lightly pickled golden beetroot, herb salad

Egg rémoulade, mixed salad, baby leaves and cider vinegar dressing

Little gem, watercress, feta and tomato salad with tapenade toast

(all the above served with freshly baked sour dough bread)

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Roast Warwickshire turkey, apricot and cranberry stuffing

Roast topside of beef, creamy pepper sauce and Yorkshire pudding

Spicy butternut squash pie, red pepper and herb sauce

Roast potatoes and seasonal vegetables

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Christmas pudding with rum sauce

Orange pavlova, grand Marnier cream, mango coulis and toasted pumpkins seeds

Lemon mascarpone cheese cake, red berry coulis

English cheese selection, crackers, and chutney

Tea and coffee

2 courses £16.75 + vat per head

3 courses £19.75 + vat per head

to include service staff, table linen, crockery and cutlery.