



CHRISTMAS MENU 2021

Lightly spiced winter vegetable soup
Finished with Sour cream and crispy croutons

Smoked salmon and prawns, baby leaf salad, Marie-Rose dressing

Chicken liver parfait, tomato chutney, dressed leaves

Salad of avocado, cucumber and feta, roast tomato salsa (v+)

(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, rich gravy, Yorkshire pudding, horseradish

Roast chestnut and squash wellington mushroom and thyme gravy  
(V, V+)

Roast potatoes and seasonal vegetables

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Christmas pudding, rum sauce

Soft fruit pavlova, mango coulis, toasted pumpkin seeds

Baked cheesecake, blueberry compote, vanilla cream

English cheese selection, crackers, and chutney

Tea and coffee

2 courses £20.75 + vat per head 3 courses £24.95 + vat per head