

4 Courses - £95.00 (£45.00 U12s)
(Pre order only) open from 12pm - 1st Course served at 1pm
Deposit of £20.00 pp when booking

Starters

French Onion Soup topped with Camembert Crouton

Trio of Mixed Seafood Cocktail (Prawns, Crayfish tails, Crabmeat, Smoked Mackeral)

Traditional French Brie Wedges with Smoked Garlic & Tomato Relish

Main

Home Cooked Roast Turkey, Pigs in Blankets, Roast Potatoes, Cranberry Stuffing, Honey Roast Parsnips, Glazed Carrots & Buttered Sprouts

> Tender Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables

Pan Fried Seabass Fillets topped with Prawns & Mushrooms. New Potatoes, Mange Tout, Baby Corn & Julienne Carrots

Hunters Vegetable Lasagne with Sweet Potato Wedges & Toasted Garlic Bread

Dessert

Traditional Christmas Pudding with Crème Anglaise

Trio of Mini Chocolate Desserts, double chocolate mousse, white chocolate & rasberry mousse, chocolate & orange tartlets

Raspberry L White Chocolate Roulade

Tea/Coffee with mince pie