

## STARTERS

Winter vegetable soup with granary bread.

Chicken liver & whiskey pate, orange, cranberry & red onion chutney with toast.

Baked creamy garlic & three cheese mushrooms with toasted dipping bread.

Classic Prawn cocktail, king prawns, baby gem, Marie rose sauce & granary bread.

## CARVERY

SELECTION OF THREE MEATS CARVED TO ORDER
OR

**BUTTERNUT SQUASH & BEETROOT WELLINGTON** 

HELP YOUR SELF TO HOMEMADE YORKSHIRE PUDDINGS, ROAST POTATOES, HONEY PARSNIPS, CAULIFLOWER CHEESE, A SELECTION OF FRESH SEASONAL VEGETABLES & GRAVY

## DESSERTS

Traditional Christmas pudding with brandy sauce.

Gingerbread crème brulee with cinnamon sugar & shortbread biscuit.

Lemon curd tart with mulled wine fruit compote.

Salted caramel blondie cheesecake with cream.

WEDNESDAY TO SATURDAY THROUGHOUT DECEMBER

2 COURSES £22 3 COURSES £27