

# Festive Set Menu

## Starter

**Winter vegetable soup**  
*Warm bread, butter*

**North Atlantic prawn cocktail**  
*North Atlantic prawns, baby gem lettuce, avocado slices, cherry tomatoes, seafood sauce, lemon*

**Brandy & herb chicken liver paté**  
*Red onion & cranberry chutney, toasted bread*

**Tempura battered curried cauliflower bites (v)**  
*Dressed leaves, mango chutney*

## Main Course

**Festive turkey dinner**  
*Norfolk turkey, Yorkshire pudding, pigs in blankets, seasonal vegetables, Brussel sprouts, rosemary roast potatoes, sage & onion stuffing, turkey & cranberry gravy*

**Oven roasted salmon supreme**  
*Boiled new potatoes, steamed broccoli & carrots, prawn, parsley & garlic cream sauce*

**Peppered British rump steak**  
*Hand cut chips, roast tomato & mushroom, garden peas, cracked black pepper sauce*

**Vegetable lasagne (v)**  
*Vegan pasta, creamy sauce, crumb topping, house salad*

## Dessert

**Traditional Christmas pudding**  
*Brandy sauce, vanilla clotted ice cream, winter berries*

**Vanilla cheesecake**  
*Salted caramel sauce, toffee fudge ice cream*

**Double chocolate brownie**  
*Whipped cream, chocolate sauce*

### 3 COURSE SET MENU

Monday - Thursday £15.95 (OAP £12.95) | Friday - Sunday £17.95 (OAP £14.95)  
ADVANCED BOOKINGS ONLY & SUBJECT TO GOVERNMENT SOCIAL DISTANCING GUIDELINES

