Note:- You need to fill the code(id number) of the meal given in front of the meal name.

Starter

Chicken Liver Pate => 11
with zesty onion chutney and crusty bread on a bed of rocket

x Special Dietary x => 65
See note at foot of menu.

Prawn cocktail => 69
A classic with sweet lettuce,melon and cucumber and our own marie rose sauce.

Orange and Carrot soup => 78
served with crusty bread

Grilled goat cheese and beetroot salad => 213
with honey lemon dressing and toasted pecans (V) (GF on request)

Main Course

x Special Dietary x => 66
For Celiac/Gluten/Dairy Free/Nut free menu selection. Add comment in "special" at foot of pre-order form when placing pre-order or contact us for further info.

Pan Fried Seabass => 86
Pan fried Sea Bass marinated with Thyme, Lemon and Olive oil on a bed of warm potato salad served with rich tomato concasse and selection of Vegetables (gf option available)

Honey and Wholegrain Mustard Roasted Gammon => 165
Honey and Wholegrain Mustard Roasted Gammon served with pigs in blankets, roast potato, honey drizzled roast parsnips and selection of vegetables

Succulent Turkey Escalope => 203
Succulent Turkey Escalope filled with cranberry, sage & onion stuffing, served with pigs in blankets,, baby potatoes, honey-drizzled roasted parsnips and a selection of vegetables (GF on request)

Grilled Vegetable & Sundried Tomato Tart => 211
Served with roast potatoes, honey drizzled parsnips, seasonal vegetables and gravy (v) (gf option available

Dessert

Christmas pudding => 59
with brandy sauce

Special Dietary => 67
Fruit platter, with strawberries, kiwi,grapes, water melon, pineapple For Celiac/Gluten/Dairy Free/Nut.

Lemon tarte' => 74
Fresh citrus tart with cream

Vegan & Gluten Free Chocolate & Raspberry Tart => 206
Vegan & Gluten Free Chocolate & Raspberry Tart

Baked Honeycomb Cheesecake => 210

Baked Honeycomb Cheesecake