

FESTIVE DINNER MENU

Homemade Winter Vegetable Soup (gf, vg)

Prawn Cocktail (gf)

BBQ Chicken Salad (gf, va) bbq shredded chicken, black beans, roasted sweetcorn & romaine lettuce topped with tortilla chips & ranch dressing

Tomato Bruschetta (ga, v, vg)

basil pesto

Roasted Breast of Turkey (ga)

roasted & carved in house, served with seasonal winter vegetables, home roasted potatoes, Yorkshire Pudding & pig in blanket

Sirloin of Roast Beef (ga)

roasted & carved in house, served with seasonal winter vegetables, home roasted potatoes, Yorkshire Pudding & a thyme & red wine gravy

Butternut Squash & Lentil Wellington (ga, vg)

Served with home roasted potatoes, winter vegetables & red wine gravy

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Steamed Christmas Pudding (ga, v, va) homemade brandy & orange sauce

Raspberry & Gin Cheesecake (gf, vg) with raspberry coulis

Chocolate Orange Brownie with a Terry's Twist (gf, v, va) chocolate & orange brownie, with candied orange peel, orange sorbet, & a Terry's chocolate orange segment

Selection of Great British Cheeses (gf, v) served traditionally with crackers, chutney & grapes

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Tea or Coffee

gf – gluten free

v – vegetarian

vg – vegan

ga – can be adapted to suit a gluten free diet

va – can be adapted to suit a vegan diet