

**Duck & Orange Pâté**With warm toast & chutney *GFO* 

Garlic Mushroom Bruschetta Mushrooms in a creamy garlic sauce *V GFO* 

**Sweet Potato & Coconut Soup** Served with warm naan bread *V VE GFO* 

Garlic King Prawns
Served with crusty bread £3 supplement GFO

## Main Courses

Fresh Home Roast Turkey
With homemade stuffing, pigs in blankets & spicy red cabbage

10oz Welsh Sirloin Steak £6 supplement
With A Flat Mushroom, Vine Tomatoes, Homemade Chips
& either a peppercorn or blue stilton sauce

**Seabass Fillets**Two fillets served with salsa verde or lemon & dill butter *GFO* 

**Lamb Rump**With a port & rosemary gravy £3 supplement GFO

Homemade Mediterranean Vegetable & Goat's Cheese Pie Topped with filo pastry V

 $\begin{tabular}{ll} \textbf{Beetroot Wellington} \\ \textbf{Beetroot, onion \& soya mince in herbs and spices, wrapped in puff pastry $VVE$} \\ \end{tabular}$ 

All of the above (except Sirloin) are served with seasonal vegetables

## Desserts

Traditional Christmas Pudding With Brandy Sauce
Apple & Blackberry Crumble
Lemon Cheesecake GFO
Apple Pie V VE
Chocolate Brownie GFO

All of the above are served with ice cream, cream or custard

One Course £25 Two Courses £30 Three Courses £35

The Christmas Menu Must Be Pre-booked & Ordered In Advance V-Vegetarian VE-Vegan GFO- Gluten Free Option