



Festive Menu

Cream of Leek & Potato Soup

Served with Warm Crusty Bread & Butter

Chefs Chicken Liver Pate Laced with Brandy

With Apricot & Ginger Chutney & Toast

Smoked Salmon & Crayfish Cocktail

Served with Brown Bread & Butter

Vegan Spicy Buffalo Cauliflower Bites

With a Vegan Garlic Mayo Dip

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Roasted Breast of Turkey

Traditionally Served with Pig in Blanket, Pork & leek Stuffing, Roasted Potatoes, Fresh Vegetables, Yorkshire Pudding & Gravy

Roast Sirloin of Beef

Served with Roasted Potatoes, Fresh Vegetables, Yorkshire Pudding & Gravy

Fillet of Salmon Hollandaise

Pan Fried Fillet of Salmon with a Lemon Hollandaise Sauce, New Potatoes & Fresh vegetables

Vegan Caramelised Onion & Wild Mushroom Ravioli

Served with a Garlic & Olive Oil Ciabatta

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Traditional Christmas Pudding

With Brandy Cream

Chocolate Honeycomb Cheesecake

Served with Rays Vanilla Ice Cream

Sticky Toffee Pudding

With Butterscotch Sauce & Custard

Vegan Chocolate Orange Torte

Served with Rays Vegan Vanilla Ice Cream

2 Courses £24.95

3 Courses £29.95

£10 per person non-refundable deposit required.

