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**Christmas 2021 Menu**

STARTERS

Curried parsnip and apple soup served with crusty bread *(V) (GF)*

Classic Prawn cocktail with homemade Marie Rose sauce and brown bread & butter

Duck and Orange Pate with garnish and rye bread

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MAINS

Traditional roast turkey crown with all the trimmings: pork sage and onion stuffing, pigs in blankets *(GF)*

Fillet of salmon and spinach gratin (*GF)*

Slow-cooked lamb shank in red wine and rosemary jus

Mushroom, Cranberry, Spinach and Brie Wellington *(V)*

*All served with seasonal vegetables and roast potatoes*

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DESSERTS

Christmas pudding served with brandy sauce (*GF)*

Dark Belgian chocolate truffle with white and dark chocolate and a centre of raspberries, served with Chantilly Cream

Nutty Pear and Cranberry Frangipane served with Chantilly Cream

Bucks Fizz sorbet (Orange & Champagne) *(V) (GF)*

Selection of cheeses and biscuits, grapes and chutney *(V) (GF)*

(£2.00 supplement)

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Tea or coffee and mints

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£17.50 per person