



# Festive Menu

## Starters

**Chicken Liver, Port and Cranberry Paté**

Tomato & apple chutney, ciabatta crostini & salad

**Moules Marinière**

Cream garlic & parsley sauce & baked ciabatta

**Breaded Cream Cheese Stuffed Bell Peppers**

Honey mustard dip & salad

## Mains

**Roasted Turkey Crown**

Pigs in blankets, stuffing balls, vegetables, roast potatoes & rich gravy

**Tarragon Baked Haddock Fillet**

Slow roasted tomatoes, creamed parsley potatoes & buttered savoy cabbage

**Walnut, Chestnut, Sage and Roasted Root**

**Vegetable Nut Roast**

Roast potatoes & rich gravy



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## Desserts

**Christmas Pudding**

Brandy sauce

**Don Paddy's Chocolate Brownie**

Salted caramel sauce & vanilla bean ice cream

**Grand Marnier Crème Brûlée**

Toasted almond & shortbread biscuit

**2 Course £30**

**3 Course £35**

-please inform us of any dietary requirements-