

Starters

CURRIED PARSNIP SOUP V GF*

Home-made soup served with croutons and warm crusty bread

CHICKEN LIVER PARFAIT

Smooth chicken liver parfait with a spiced redcurrant glaze served with brown toast

SMOKED SALMON CROSTINI GF*

Topped with crème fraiche and watercress

GOATS CHEESE, TOMATO AND BASIL TARTE V

Served with salad and balsamic glaze

Mains

ROAST TURKEY GF*

With cranberry stuffing and pigs in blankets

BRAISED STEAK GF

Served with a bubble and squeak rosti

WHOLE LEMON SOLE GF

Oven baked in lemon and butter and served on a bed of salad

MUSHROOM, BRIE AND CRANBERRY WELLINGTON V

Woodland mushroom, spinach and sautéed onions wrapped in golden pastry

All meals served with roast potatoes, parsnips and seasonal vegetables

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

ROCKSLIDE BROWNIE

A layered slice of brownie, caramel, pecans and chocolate ganache

PROSECCO EATON MESS GF

Layers of strawberry, meringue, and Prosecco infused cream

LEMON CHEESECAKE

Home-made lemon cheesecake served with Yarde Farm lime and chilli ice-cream

Followed by coffee and mints

