



The Lodge Kitchen

Christmas Fayre Menu

Starters

Soup of the Day – Served with Ciabatta & butter (V) (GF)

Scotch Smoked Salmon - Served with Capers & Lemon

Vegetable Spring Rolls – Served with Salad Garnish & Sweet Chilli (V)

Chicken Liver Pate – Served with Onion Chutney & Ciabatta Crostini

Main Course

Traditional Roast Turkey – Served with all the Trimmings

Roast Loin of Pork – Served with all the Trimmings

Grilled Fresh Salmon Fillet – Served with a Creamy Dill Sauce, Sautéed Potatoes & Seasonal Vegetables

Wild Mushroom Risotto (V) (GF)

Mediterranean Vegetable Penne Pasta (V) (GF)

Desserts

Sticky Toffee Pudding – Served with Custard or Vanilla Ice Cream

Warm Chocolate Brownie – Served with Cream or Vanilla Ice Cream (GF)

Crème Brulee (GF)

Christmas Pudding – Served with Brandy Sauce

Mince Pies & Chocolates

2 Course Meal 16.95, 3 Course Meal 19.95

Served 1st to the 23rd December

(Pre booking essential as all of our food is freshly prepared)

