



# CHRISTMAS MENU 2016

LUNCH/DINNER  
SERVED 1ST - 24TH DECEMBER

## STARTERS

Sweet Potato & Chilli Soup served with Artisan Bread

Ham Hock Terrine, with a Rocket Salad with Melba Toast  
Cherry Tomato & Basil tart, with a Balsamic Dressing (v)

## MAIN COURSES

Roasted Turkey Breast  
Served with a stuffing, Roast Potatoes, Pigs in Blankets,  
Seasonal Vegetables & Gravy

Chargrilled Lamb Chops  
Finished with a Redcurrant Jus, New Potatoes & seasonal Vegetables

Field Mushroom in Filo Pastry Parcels  
served with New potatoes and seasonal vegetables (v)

Pan fried Salmon  
Served with a hollandaise and prawn sauce,  
New Potatoes & Fresh Vegetables.

## DESSERTS

Traditional Christmas Pudding with a Rum Sauce

Tart citron served with crème Anglaise

Chocolate Profiteroles filled with Double Cream

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Petite fours and coffee

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2 Course £15.95    3 Course £19.95

Add

West Country Cheeses & Biscuits for £4.95 PP