



**CHRISTMAS
DINNER**



To Start

Smoked Salmon Blini Canapes

served with a Beetroot & Vodka Crème Fraiche

Goats Cheese Salad

with a Cranberry & Walnut Dressing

served on a bed of Watercress with Oranges & Toasted Ciabatta

Roasted Butternut Squash Soup

served with Sweet Chilli Crème Fraiche & Crusty Bread

Main Course

Traditional Roast Turkey

with all the Festive Trimmings & Seasonal Vegetables & Potatoes

Slow Roasted Leg of Pork

served with Apple & Cider Stuffing, Crispy Crackling,
Seasonal Vegetables & Potatoes

Festive Vegetarian Nut Loaf

with a Cranberry & Apple Chutney

served with Seasonal Vegetables & Potatoes

And for Dessert

Rich Fruity Christmas Pudding

served with Brandy Cream

Brioche & Apricot Bread & Butter Pudding

served with a Vanilla & Orange Custard

Cheese Platter

served with Artisan Bread, Red Onion Chutney & Celery



**Wednesday
14th December**

**7pm For
7.30pm**



**Music with
Poppy Dee**

Tickets £30

Available from
the Office

