



FESTIVE MENU



Homemade Soup of the Day served with Crusty Bloomer (GFA)

Grilled Goats Cheese with Beetroot and Apple (GF,v)

Fanned Melon, Mango, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis (GF,v)

Smoked Salmon, Smoked Trout and Prawns Marie Rose served with Seasonal Leaves and Wholemeal Bread (GFA)

Chicken Liver Pâté, Red Onion Chutney, Garlic Bread (GFA)



Traditional Roast Turkey served with all the Trimmings (GFA)

Moroccan Lamb and Red Pepper Tagine served with Basmati Rice and Naan Bread (GFA)

Pan Fried Chicken Breast with Haggis and a Creamy Peppercorn Sauce (GFA)

Lemon Pepper Crusted Fillet of Salmon (GFA)

Mixed Bean and Chickpea Cassoulet served with Rice and Naan Bread (GFA, v)

Prawn Marie Rose Salad with Dressed Leaves, Cucumber, Tomato, Beetroot Coleslaw, Boiled Egg and Crisps (GF)



Angel's Lemon and Lime Cheesecake served with Vanilla Ice Cream

Traditional Christmas Pudding served with Warm Brandy Sauce

Homemade Bread and Butter Pudding

Snowball Sundae –
Vanilla Ice Cream, Fresh Cream, and Chocolate Sauce
topped with a Snowball

Fanned Melon, Mango, Pineapple and Berry Compote with Strawberry Ice Cream and Fruit Coulis (GF)

Cheese Platter – Brie, Blue Cheese, Austrian Smoked Cheddar and Cheddar with Grapes, Apple and Celery (GFA)

2 Courses ~ £22.95

3 Courses ~ £27.95

**Prices includes Tea or Coffee Mints
(For Parties of 10 or More)**

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ADVISE YOUR SERVER

(GF/GF ALTERNATIVE) DISHES ARE MADE WITH GLUTEN FREE INGREDIENTS HOWEVER ALTHOUGH WE TAKE THE UTMOST CARE WE CANNOT GUARANTEE THAT THERE WILL BE NO CROSS CONTAMINATION