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## *Glass of Prosecco*

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### *Starters*

**Butternut Squash & Roast Vegetable Soup** V With sprinkle of roasted pumpkin seeds & warm toasted ciabatta.

**Breaded Camembert Bites** V With cranberry and toasted ciabatta.

**Butterfly King Prawns** Marinated in herbs & garlic and pan-fried.

**Duck Liver & Pork Pâté** with orange, Cognac liqueur and served with toasted ciabatta and red onion marmalade.

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### *Main Courses*

**Traditional Turkey Roast** Served with all the trimmings – stuffing, bread sauce, chipolatas, roast potatoes, carrots, brussel sprouts, braised red cabbage and seasonal vegetables.

**Fillet Rossini** Prime cut of fillet steak on crispy bread, topped with chicken liver pâté, served with creamy mash and red wine gravy.

**Winter Nut Roast** V A thick slice of nut roast made from butternut squash, mushrooms, celery, spinach, mixed nuts and fresh herbs. Served with stuffing, bread sauce, roast potatoes, and seasonal vegetables.

**Champagne Tempura Cod** A prime cod fillet cooked in crisp champagne batter served with triple cooked chips.

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### *Desserts*

**Traditional Christmas Pudding** Served with cream or ice cream and brandy sauce.

**Banoffee Sundae** Crushed biscuit base, with soft, ripe banana slices, drenched in toffee sauce and topped with ice cream.

**Chocolate Brownie** Warm home-made chocolate brownie served with custard, cream or ice cream.

**Cheese Board** Selection of three local cheeses, red onion chutney and biscuits.

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### *Tea or Coffee*

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### *Mince Pies*