

Starters

Sweet potato & butternut squash soup, warm baked bread Pork & ham terrine, piccalilli & toasted brioche Pan fried garlic king prawns, chilli, jalapeños & chedder bread Provencal & goats cheese tart, rocket & red pepper pesto *V*

Main

Traditional roast turkey, chipolatas, cranberry & sage stuffing roast potatoes & pan gravy Duo of lamb (lamb cutlet & stuffed roast loin of lamb) dauphinoise potatoes, braised red cabbage, port wine jus Baked herb crust Haddock, charred leeks & seafood chowder Mediterranean & cream cheese cannelloni, chestnut & parmesan crumb, light tomato sauce **V**

All served with a selection of seasonal vegetables

Desserts

Christmas pudding & brandy sauce Warm apple tart, creme anglaise, calvados ice cream Double chocolate & chestnut brownie, chocolate sauce pistachio ice cream Selection of local cheese & biscuits, chutney celery & grapes

£21.95 Per Person

We aim to use local produce from within 20 miles of the Hotel. If you have any special dietary requirements please tell a member of staff.