

**2 courses £19 / 3 courses £23**

## **Starters**

**Roast Potato & Rosemary Soup with Smoked Paprika & Bacon Crumb – (\*gf)**

*Served with Bread & Butter (\*gf)*

**Oak Smoked Salmon with Watercress, Lemon, & Dill Mustard Sauce**

*Served with Bread & Butter (\*gf)*

**Crispy Fried Breaded Brie**

*Served with Baked Crostini and a Cranberry, Port & Orange Sauce*

**Chicken Liver Pate**

*Served with Onion Marmalade and Toasted Ciabatta (\*gf)*

## **Mains**

**Roast Turkey Dinner**

*Seasonal Trimmings, Veg & Gravy (\*gf)*

**Braised Beef Feather blade**

*With a Bacon, Mushroom, Baby Onion & Red Wine Sauce and Creamed Potatoes (\*gf)*

**Pan Fried Salmon**

*Herb Crust, Creamy Leeks & New Potatoes (\*gf)*

**Thai Red Vegetable Curry**

*With Pak Choi, Green Beans, Baby Corn & Sweet Potato, Thai Jasmine Rice (G/F & Vegan)*

## **Dessert**

*Sea Shanty Cheesecake (\*gf)*

*Sticky Toffee Pudding, Toffee Sauce & Vanilla Bean Ice Cream (\*gf)*

*Chocolate Profiteroles, filled with Cream, Drizzled in White Chocolate & Baileys Sauce*

*Lemon & Mandarin Posset (\*gf)*

*Christmas Pudding with Brandy Sauce*

*Americano Coffee or Tea*

*(\*gf) = Gluten free on request*