



Christmas Sunday Set Menu

Gluten Free Options Available Upon Request

STARTERS

Fresh Soup of The Day (GF) available on request

Served with Crusty baked Baguette & Salted Butter

Chicken Liver and Cognac Pate (GF) available on request

Served with Stokes Onion Chutney, salted Butter and Sliced Baguette

Classic Prawn Cocktail (GF) available on request

With Marie Rose Cocktail Sauce, Crusty Baguette & Salted Butter

Salt and pepper Crispy Squid (GF) available on request

With garlic mayo, salad and lemon wedge

Trio of Breaded Camembert

Served with cranberry relish and summer salad

MAIN COURSES

Roast of the Day (GF) available on request

(Turkey, Pork, Lamb, Gammon)

Homemade Yorkshire pudding, Piggy in a Blanket, Festive Stuffing, Hill Farm Rapeseed oil

Roasted potatoes, Seasonal Vegetables, Roasted Parsnips, Sprouts & lashings of Gravy

Roast Sirloin of Beef (£2.00 Supplement)

Homemade Yorkshire pudding, Piggy in a Blanket, Festive Stuffing, Hill Farm Rapeseed oil

Roasted potatoes, Seasonal Vegetables, Roasted Parsnip, Sprouts & lashings of Gravy

Stilton Chicken Breast (GF) available on request

Served with Potato Rosti, Seasonal Vegetables & Stilton Sauce

Beef and truffle pie by Country pies Caple St Mary

Served with Mashed potatoes, seasonal vegetables & gravy jug

Smoked Cheddar Cheese Soufflé Tart

Served With seasonal vegetables, new potatoes, and tomato Pomodoro sauce

Sea Bass Fillets (GF) available on request

Served with New potatoes, Green Beans, & Mediterranean vegetables & Tomato

Pomodoro Sauce

Desserts

Choose From Our festive Dessert Menu

£19 PP 2 Courses/£24 PP 3 Courses