

Christmas Dinner 2023

3 courses £30

STARTERS

VEGETABLE SOUP ^v With homemade wheaten bread.

DEEP-FRIED BRIE^V With plum and apple chutney.

MINI CAESAR SALAD With baby gem, olives, bacon lardons. Veggie option also available.

PORK AND APRICOT TERRINE With red onion marmalade, toasted ciabatta.

POACHED PICKLED PEAR ^v With blue cheese, toasted walnut, dressed leaves.

CLASSIC PRAWN COCKTAIL With homemade wheaten.

MAINS

TRADITIONAL ROAST STUFFED TURKEY AND HAM With chipolata and cranberry sauce.

SLOW ROAST EYE OF SILVERSIDE With Yorkshire pudding.

ESCALOPE OF PORK FILLET With light breadcrumbs, brandy and mushroom cream.

FILLET OF SALMON With lemon and parsley gremolata, pomme purée Mediterranean vegetable ragù

FRIED FILLET OF COD With mushy peas, chunky chips, tartar sauce.

VEGETABLE STRUDEL^{VN} With sauté potato, basil pesto.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING With brandy sauce.

PAVLOVA With fresh fruit.

STICKY TOFFEE PUDDING With ice cream.

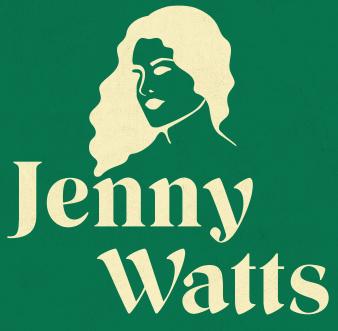
TRIFLE With raspberry, hazelnut, Cointreau.

IRISH CHEESE BOARD With stilton, brie, grapes, biscuits.

ALLERGENS | Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.

GA | GA denotes gluten alternative dishes.
V | V denotes vegetarian dishes.
VN | VN denotes vegan dishes.





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