

# CHRISTMAS MENU

## STARTERS

Panko Breaded Brie, with homemade chutney.

Winter Spiced Tomato Soup, with Wensleydale croutons.

Pheasant and calvados pate, with toasted sourdough.

## MAIN COURSE

Ballotine of Turkey, sage and cranberries, with roasted baby potatoes, seasonal veg, sausage meat and shallot stuffing, with a red wine gravy.

Loin of Cod, with dill buttered new potatoe, a medley of green veg, and a prawn and shallot sauce.

Chestnut Mushroom Stroganoff, with wild rice, pea shoots and garlic sourdough.

## DESSERT

Traditional Christmas Pudding, with brandy sauce

Raspberry Tartelette and white chocolate mousse

Vanilla ice cream, with mulled wine sauce, and  
brandy snap basket

Cheese Board- £2 supplement

£24.95pp