

### **STARTERS**

Pan-fried garlic, chilli and lime king prawns with cherry tomatoes served with toasted sourdough

Spiced carrot and parsnip soup served with crusty bread and butter

Creamy garlic and tarragon mushrooms served on toasted sourdough

Pork liver, venison and Armagnac pate served with a side salad, apple and cider chutney and wholemeal toast

## MAIN DISHES

Roast turkey served with thyme roasted potatoes, honey roast parsnips, seasonal vegetables, pigs in blankets and well-stocked gravy

10oz Sirloin steak served with grilled tomato, thyme roasted portobello mushroom, chunky chips and peas, pigs in blankets and Diane sauce

Grilled salmon fillet served with crushed new potato and chive cake, seasonal vegetables and a white wine and parsley sauce

Vegetarian sausage cassoulet with thyme roasted potatoes, honey roast parsnips and seasonal vegetables

Homemade cauliflower cheese served separately with all main courses

#### **DESSERTS**

Traditional christmas pudding served with brandy custard or Marshfield vegan vanilla ice cream

Chocolate and mint torte served with chocolate sauce and double cream

Apple, cinnamon and winter berry crumble served with Marshfield blackcurrant clotted cream ice cream

Christmas spiced crème brûlée served with shortbread biscuit

#### TO FINISH

Tea, coffee and mini mince pies

A number of these dishes can be served gluten free or vegan on request.
Please advise of any specific dietary requirements when submitting your pre order.

2 course £29.95 3 course £36.95

# Christmas Menu 2025

# Pre-Order Form

	Starter				Main					Dessert			
Name	Prawn	Soup	Mush- rooms	Pate	Turkey	Steak	How would you like your steak cooked	Salmon	Cassoulet	Xmas Pudding	Torte	Crumble	Crème brûlée