



Merry Christmas!

CHRISTMAS MENU

Starters

Spiced Parsnip soup (V)
served with sourdough bread

Chicken Liver Parfait
Served with red marmalade chutney, toasted brioche,

Keppel's Classic Prawn Cocktail
Prawns on a bed of lettuce with Rose Marie Sauce & multigrain bread

Twice Baked Cheese Souffle
Served with cheese sauce & dressed salad

Mains

Roasted Turkey with cranberry sauce, stuffing, pigs in blanket and gravy

Confit Duck Leg with red wine & plum sauce & dauphinoise potatoes

Pan fried Salmon, Beurre Blanc sauce, asparagus spears & fondant potatoes.

Vegetable lasagne
Roasted Mediterranean vegetables layered & topped with a creamy Cheddar & Parmesan sauce.

Filo Tart (V)
Medley of Mediterranean vegetables in a tomato concasse

.Mains – all dishes served with seasonal vegetables

Desserts

Christmas pudding with orange marmalade ice cream & cinnamon tuille biscuit (V)

Festive Crème Brulee with butter shortbread

Winter Eton Mess, with berries and coulis

British & European Cheeseboard served with crackers & chutney

Lunch

Monday to Thursday 2 courses £31.35, 3 courses 36.85

Dinner

Monday to Thursday 2 Courses £38.50, 3 courses £40.70

Friday & Saturday

3 courses with a glass of fizz on arrival £43.50

