



# CHRISTMAS FESTIVE MENU

## ≡ (STARTERS) ≡

HONEY PARSNIP SOUP WITH CIABATTA  
CHILLI AND MANGO BREADED PRAWNS WITH SALAD  
BEEF BRISKET CROQUETTES WITH WHISKEY BBQ SAUCE AND SALAD  
BUTTERNUT SQUASH AND CARAMELISED ONION TART IN BEETROOT PASTRY WITH SALAD

## ≡ (MAIN COURSES) ≡

**ROAST TURKEY**  
WITH ROAST POTATOES, HONEY, ROASTED  
PARSNIPS, PIGS IN BLANKETS, SEASONAL  
VEGETABLES AND GRAVY

**VEGAN BEETROOT WELLINGTON**

WITH ROAST POTATOES,  
HONEY ROASTED PARSNIPS,  
SEASONAL VEGETABLES AND GRAVY

**ROASTED SALMON**

WITH NEW POTATOES,  
ROASTED ROOT VEGETABLES  
AND HOLLANDAISE SAUCE

**PORK STEAKS**

WITH WILD MUSHROOM SAUCE,  
WHITE TRUFFLE POTATO GRATIN  
AND CABBAGE

## ≡ (DESSERTS) ≡

**GINGERBREAD PUDDLE CAKE**  
SERVED WITH CREAM

**BLACK FOREST ROULADE**  
WITH KIRSCH CHERRY COMPOTE

**BAILEYS CHEESECAKE**  
SERVED WITH CREAM

**CHRISTMAS PUDDING**  
WITH BRANDY SAUCE

**SELECTION OF**  
CHEESE AND BISCUITS

≡ (1ST-23RD DEC) ≡

2 COURSES £24.95 3 COURSES £29.95  
INCLUDES TEAS, COFFEES & MINCE PIES

**BOOKINGS 01963 363868**

The  
Virginia

Ash