

STARTERS

Chef's homemade soup of the day with warm ciabatta bread

Timbale of smoked salmon and prawns with a spicy tomato and mayonnaise sauce

Chicken liver parfait with warm toast and red onion marmalade

MAINS

Prime fillet of fresh salmon seasonal vegetables with a white wine seafood and dill sauce

Roast local turkey with seasonal vegetables, pigs in blankets and chef's own gravy

Spinach and lentil rissole with cucumber and mint raita, rocket salad and olive oil

DESSERTS

Christmas pudding with brandy sauce

Vanilla and raspberry cheesecake with fruit compote

Bara brith bread and butter pudding with cream anglaise

2 course £25.95

3 course £29.95