

The Chairmaker's Festive Christmas Menu

Starters

Chicken liver pate, caramelized red onion chutney

Sweet potato & butternut squash soup

King prawn cocktail, marie rose dressing

Breaded brie, cranberry sauce

All served with a warm bread roll

Mains

Roasted turkey crown, rosemary and garlic roasted potatoes, yorkshire pudding, Pork & cranberry stuffing, pigs in blankets, brussels sprouts, honey roasted parsnips and carrots

(Vegan Nutroast available on request)

Confit leg of duck, dauphinois potatoes, honey roasted parsnips and carrots, rich cranberry jus

Herb crusted hake, roasted new potatoes, roasted vegetables with a white wine & cream dill sauce

Homemade beef cheek & Guinness pie, creamy mash potato, steamed cabbage & topped with gravy

Desserts

Traditional Christmas pudding, brandy sauce

Homemade chocolate tart, vanilla ice cream

Homemade apple pie baked with a sugar and caramelised almond topping, vanilla ice cream

Selection of cheese and biscuits, grapes, caramelised red onion chutney

2 courses £26

3 courses £31

An addition service charge of 10% will be added