

# Christmas Menu



## STARTERS

Prawn cocktail served with fresh wheaten (gf)

Melon and pineapple skewers with a forest berry compote (v) (gf)

Goats cheese and beetroot bruschetta with apple and candied walnuts (v)(gf)

Chicken liver pate served with red onion marmalade and toasted brioche (gf)

Sweet potato and butternut squash soup served with fresh wheaten (v) (gf)

## MAINS

Roast Co. Down turkey and ham with mixed herb stuffing served with all the trimmings and rich traditional gravy (gf) \*

Supreme of salmon served with a dill and citrus cream sauce (gf) \*

12 hour slow cooked beef served with a Yorkshire pudding,  
all the trimmings and rich traditional gravy (gf) \*

Roast pork shoulder served with apricot & almond stuffing & thyme gravy (gf) \*

Rustic nut roast served with all the trimmings and rich traditional gravy (v) (gf) \*

Festive beef burger, topped with bacon, brie and cranberry served in a toasted brioche bun with crispy cos, tomato, coleslaw and hand cut chips

Linguine pasta in a Porcini mushroom cream with roasted chestnuts  
and drizzled in basil pesto (v)

8oz sirloin steak served with chips and pepper sauce (gf with mash) (£5 supp)

\* All served with chefs selection of veg and potatoes

## DESSERTS

Fresh fruit pavlova served with fresh cream (gf)

Traditional Christmas pudding and brandy sauce

Toffee teaser cheesecake served with fresh cream

White chocolate pannacotta with red berry compote (gf)

Lunch - 2 Courses £17.99 | 3 Courses £21.99

Dinner - 2 Courses £21.99 | 3 Courses £24.99

All prices above include tea, filter coffee & shortbread

BYO - Bring your own wine

Corkage - £2.50 large bottle | 50p small bottle/tin