



CHRISTMAS DAY TAKEAWAY MENU 2021

Collect cold with heating instructions on 24th December

STARTERS

CHICKEN LIVER & COGNAC PATE

With homemade Red onion chutney & toasted crostini

SMOKED SALMON & PRAWN PARCEL

With Marie rose sauce & mixed salad

(V) CREAMY GARLIC MUSHROOMS

With toasted crostini

MAINS

ROAST TURKEY WITH CRANBERRY & SAUSAGE MEAT STUFFING

Duck fat roast potatoes, sautéed sprouts & bacon, carrots, honeyed parsnips, pigs in blankets & turkey gravy.

SLOW BRAISED SHIN OF BEEF

With dauphinoise potatoes, winter vegetable medley, French fried onions & Red wine gravy

(V) NUT ROAST

With roast potatoes, sautéed sprouts, carrots & honeyed parsnips

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

BAILEYS & WHITE CHOCOLATE CHEESECAKE

With whipped double cream

CHEESE BOARD SELECTION

With grapes, celery, homemade tomato & red pepper chutney & biscuits

WITH OUR COMPLIMENTS

HOMEMADE CHOCOLATE & HAZELNUT TRUFFLES

3 COURSES £45 PER PERSON, CHILDREN UNDER 10 £25. WE KINDLY ASK FOR FULL PAYMENT & YOUR PRE-ORDER BY THE 22ND OF DECEMBER AND ARRANGE COLLECTION TIME ON THE 24TH.