3 COURSES -

SOUP OF THE DAY • Served with a warm crusty roll & butter. (GFoR) (V)

CLASSIC PRAWN COCKTAIL • Served with wholemeal bread & butter (GFoR)

CREAMY PESTO MUSHROOMS • Served on toasted Sourdough. (V)

COCONUT PANKO CRUSTED PRAWNS • Served on a bed of mixed leaves with a sweet

chilli & lime dressing.

MELON & PINK GRAPEFRUIT COCKTAIL • Served with Prosecco Sorbet. (GFoR) (VE)

HAGGIS & BLACK PUDDING BON BONS • Served with Whiskey & Mustard

mayonnaise. **PANKO BREADED BRIE WEDGES •** Served on a bed of mixed leaves, with a cranberry

and port compote.

WHIPPED FETA TOPPED WITH POMEGRANATE AND TOASTED WALNUTS • Served with Ciabatta Croutes. (GFoR)

MAIN COURSES

DERBYSHIRE ROAST TURKEY • Served with Sage & Onion Stuffing, Pigs in Blankets and Turkey gravy. (GFoR)

BRAISED & ROLLED LAMB SHOULDER • Served with Wholegrain mashed potatoes, red wine braised cabbage and Tenderstem broccoli. (GFoR)

FESTIVE PIE • Turkey, Brie & cranberry Pie, served with colcannon mashed potatoes or Chips and a jug of gravy.

PRAWN LINGUINE • Served in a Creamy, prosecco & parmesan Sauce.

FESTIVE BURGER • Panko Breaded Turkey breast, with pigs in blankets and cranberry mayonnaise, served with skin on fries.

PAN FRIED SEABASS • Served on a bed of chorizo & 3 bean cassoulet, with Tenderstem broccoli. (GFoR)

MUSHROOM & SPINACH WELLINGTON • Served with parmentier potatoes, red pepper puree and freshly steamed vegetables. (V)

CHESTNUT ROAST• Served with crispy roast potatoes, fresh vegetables and Vegetarian Gravy. (VE)

BRAISED VENISON IN A RICH RED WINE GRAVY• Served with mashed sweet potato and braised red cabbage, (GFoR)

 $\label{eq:GFoR-Gluten} \textbf{GFoR-Gluten Free on request, please speak to your server.}$

TO FINISH

TRADITIONAL CHRISTMAS PUDDING • Served with Brandy Sauce or Fresh Cream **Alternatively please see our Dessert Specials Board.**

A £10PP NON REFUNDABLE/NON TRANSFERABLE DEPOSIT WILL BE REQUIRED ON BOOKING FOR OUR

FESTIVE MENU.