***Christmas Dinner Menu***

1. **Carrot and Coriander Soup**

***with Warm Crusty Bread***

1. **Smoked Haddock Croquette**

***On Pea Puree Topped with Baby Herb Salad***

1. **Chicken & Pheasant Terrine**

***Homemade Fig Chutney & Olive Bread***

1. **Melon Balls & Sweet Pineapple**

***Hazelnut Yoghurt drizzled with Honey***

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1. **Traditional Roast Turkey**

***with Stuffing & Pigs in Blankets, Roast gravy***

1. **Breast of Chicken**

***Stuffed with Duck Confit on Plum Sauce***

1. **Braised Beef Steak**

***Roast Red Onion Wrapped in Bacon on Thyme Gravy***

1. **Seared Hake Fillet**

***Buttered Leeks Dill Cream Sauce***

***All main courses served with Mash Potato, Roast Potato, Peas, Cauliflower, Carrots and Brussel Sprouts***

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**9. Christmas Pudding & Rum Sauce**

**10. Lemon Ginger Cheesecake**

**11. Warm Chocolate Brownie**

**12. Profiteroles**

***with Vanilla Ice Cream, Chocolate Sauce***

**Coffee & Mince Pies**

**Vegetarian Christmas Menu**

**1V. Carrot & Coriander Soup**

***with Warm Crusty Bread***

**2V. Melon Balls & Sweet Pineapple**

***Hazelnut Yoghurt Drizzled with Local Honey***

**3V.Brie Pistachio Salad**

***with Apple & Beetroot Pesto Dressing***

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4V**. Caramelized Red Onion, Cheddar Cheese & Potato Pie**

**5V. Fresh Pepper stuffed with Sundried Tomato Risotto**

**6V. Roasted Vegetable & Green Lentil Lasagna**

