**Starters**

Winter vegetable soup served with crusty bread

Champagne pate with caramelised onion chutney and warm toast

Mushrooms in a creamy garlic sauce on ciabatta toast

Crispy breaded camembert with warm redcurrant jelly

**Mains**

Roast turkey – Served with all the festive trimmings

Succulent braised venison cooked in a maderia gravy and served with mustard dumplings

Fresh salmon served on a bed of spinach topped with a champagne sauce

Vegetarian ravioli in a lemon and spinach sauce

All served with a selection of vegetables and potatoes

**Sweets**

Christmas pudding with brandy cream

Whiskey bread and butter pudding

Fresh Fruit Pavolva

White chocolate raspberry and kirsh triffle

Stilton cheesecake with grapes and cerery

2 courses £18.95 3 courses £21.95