

Christmas Menu

DECEMBER MON-FRI 1ST-23RD

TWO COURSES @ £29 PP. THREE COURSES @ £35 PP.

FIRST COURSE

Christmas Crackers

focaccia and sourdough bread, olive oil and olives

FETA CHEESE, CLEMENTINE CRANBERRY AND PISTACHIO SALAD (V,N,GF)

A light zingy salad full of colour and freshness
Can be served with grilled tofu (PB)

PRAWN AND AVOCADO COCKTAIL (V)

A tradition for Christmas sliced avocado
with plump Atlantic prawns, shredded
iceberg & apple with a marie rose sauce

WARM SHREDDED DUCK LEG FILO PARCEL

with a hoisin & plum marinade, matchstick vegetables

SPICED PARSNIP SOUP (PB,GF)

A hearty soup full of spice and goodness

SECOND COURSE

ROAST TURKEY DINNER WITH ALL THE TRIMMINGS

Free range Forest Lodge turkey breast, ham,
pigs in blankets sausage, apricot and almond
stuffing (N)

With a selection of vegetables, roast potatoes
and cauliflower cheese

PANFRIED SALMON AND SEABASS WITH RATATOUILLE AND RICE (GF)

Two fresh fillets of fish on a bed of aubergine,
courgettes, onion, red peppers in a rich
tomato sauce

TINROOF BURGER AND CHIPS

Two of our 3oz handmade burger patties in a
brioche bun with tin roof ketchup, cheese sauce,
red onion and lettuce

CAULIFLOWER & SWEET POTATO GOBI CURRY AND RICE (PB,N,GF)

a roasted cauliflower in coconut Madras
curry bursting with vegetables, almonds,
sultanas and spices

THIRD COURSE

CRANBERRY & CLEMENTINE ETON MESS (GF)

with meringue, yoghurt, cream, fresh berries
and fruit

LEMON MERINGUE PIE

BREAD & BUTTER PANETONE PUDDING

with custard

WARM MINCE PIE CRUMBLE TART (N)

in a crisp pastry case, with custard

BOOZY CHOCOLATE & ORANGE FUDGE CAKE

with Mascarpone (GF)

PRE-ORDER: by 1st December DEPOSIT: £10 per head

PB Plant Based V Vegetarian GF Gluten-free N Nuts

CHRISTMAS MENU

DECEMBER MON-FRI 1ST-23RD (12-2PM)