



CHRISTMAS MENU 2021



STARTERS

PARSNIP CREAM

warm parsnip cream soup with diced pear & deep-fried parsnip shavings

SEAFOOD PARCEL

smoked salmon, prawn and cream cheese with a pickled cucumber salad

SMOKED CHICKEN

pork & chunky smoked chicken pate pot with homemade croutes

CHESTNUT THYME

tossed mushroom, garlic, chestnut, fresh thyme & parmesan on toast



MAINS

MORGANS TURKEY

rum roasted turkey, sausage meat, pigs in blanket, Yorkshire & roast potatoes

CRACKED & BLACK

cracked peppered beef, black pudding, Yorkshire & roast potatoes

SALMON & BERRY

poached salmon with flat leaf parsley, cranberry & white wine cream

HALLOUMI RATATOUILLE

slices of halloumi with a port & beetroot puree, layered with grilled courgette & roasted red peppers

DESSERTS

PUDDING & PIE

warm Christmas plum pudding with a mini mince pie & whipped cream

COFFEE & CREAM

Taywell coffee bean ice cream with Bailey's whipped cream sundae

CHEESE & GRAPES

mature cheddar & stilton cheese served with biscuits, croutes, grapes & apple chutney

COCOA PISTACHIO

chilled rich dark chocolate tart, icing sugar & pistachio ice cream



Three courses £27.50 Lunch or Dinner

Two courses £22.50

Party Night £35.00