

# Christmas Menu

Served 12 Noon until 9pm Monday to Saturday

## Starters

Leek & Potato Soup - drizzled with Cream & snipped chives and a warm crusty roll (v)

Prawn & Smoked Salmon Cocktail- Fresh water prawns & Smoked Salmon Slices on crisp lettuce with homemade Marie Rose sauce & wholemeal slice

Creamy Garlic Mushrooms- With Toasted Garlic Flatbread Slice (v)

Homemade Duck Liver & Brandy Pate - with toasted Bloomer and Apple & Brandy Chutney

Boxed Baked Camembert - Whole Camembert with Red Onion Relish & Toasted Crostini's to dip (v)

Cod & Pancetta Fishcake - Served over dressed rocket topped with Parma Ham, Lime & Dill Mayonnaise

Mixed Platter to Share - Homemade Chorizo Sausage Rolls, Halloumi Fries, Chilli Jam, Giant Lincolnshire Sausage 'Pig in Blanket', Chicken & Bacon Terrine, Cider & Brandy Chutney, Warm Rustic Bread

## Main Courses

Succulent Roast Turkey

Roast Turkey Breast with homemade pork, sage & onion stuffing, bacon wrapped sausages, roast potatoes, creamy mash, Homemade Yorkshire Pudding & Chef's special gravy

Beef Wellington

Fillet of Beef, Mushrooms, Smooth Chicken Liver Pate encased in Puff Pastry, Chunky Chips & Peppercorn Sauce

Lamb Shank

Slow Braised 16oz Lamb Shank in a Thyme & Red Wine Gravy served over Creamy Mash topped with Parsnip Crisps

Sea Bass

Two Pan-Fried Sea Bass fillets, Dauphinoise Potatoes, White Wine Cream Parsley Sauce

Stuffed Pork Fillet

Pork Fillet filled with Black Pudding Stuffing wrapped in Bacon served with a Timbale of Dauphinoise Potatoes drizzled with Cider Gravy

(v)Root Vegetable & Nut Crumble

Crock-Pot of Casseroled Root Vegetables topped with a Crushed Nut & Cheese Crumble served with Creamy Mash

*All main courses above are served with Cauliflower Cheese, Button Brussel Sprouts, Braised Red Cabbage, Carrots & Peas*

## Desserts

Locally made Christmas pudding with Brandy Sauce or Custard

The Three Crowns Eton Mess - crushed meringue, whipped cream, raspberry coulis, fresh raspberries & strawberries

Apple & Sultana Strudel - with Custard

Individual Ferrero Rocher Chocolate - A chocolate and hazelnut sponge, layered with a mocha wafer and hazelnut filling served with Whipped Cream & Ferrero Rocher Chocolate

Cheesecake Panna Cotta - A fine mousse of ricotta cheesecake topped raspberry coulis and swirls of white chocolate served with Whipped Cream & Fresh Raspberries

Lemon Gin & Tonic Sundae - Chunks of Homemade Gin & Lemon Drizzle Cake, Lemon ice-Cream, Crushed Meringue, Whipped Cream, Lemon Gin & Tonic Sauce

Homemade Mandarin Orange Sherry Trifle

Four Cheese Board - with a selection of Biscuits, Frozen Grapes and Apple, Cider & Brandy Chutney

**TWO COURSES £19.95**

**THREE COURSES £25.95**