



Sunday 17th December



Menu

Starters £5.95 each

Chef's carrot & coriander soup with homemade bread (v).
Ham hock terrine served with toasted homemade sour dough
& tomato chutney.

Smoked salmon & prawn cocktail served with brown bread.
Deep fried breaded Camembert with cranberry sauce
& a salad garnish.

Mains £12.95 each

Roast topside of beef with horseradish sauce & Yorkshire pudding.
Slow roasted Wiltshire pork belly with apple sauce.
Roast chicken supreme with traditional stuffing.
Roasted red pepper & goats cheese risotto with a watercress
& pinenut pesto. (v)
Pan fried sea bass with braised fennel & salsa verde.

All served with roasted potatoes, a selection of seasonal vegetables &
cauliflower cheese.

Homemade desserts £5.95 each

Warm chocolate brownie with vanilla ice cream.
Homemade treacle tart with either custard or double cream.
Apple tart tatin with custard.
Iced banana parfait & a chocolate crumb.

Selection of cheeses with crackers & chutney £7.25

Please advise of any food allergies before ordering