



Senior Festive Menu

2 Courses £22.00

3 Courses £26.00

Starters

Spicy pork sausage roll, dressed leaves, apple and pear chutney
(gluten, milk, egg, sulphites, celery)

Classic prawn cocktail, buttered rustic bread
(crustaceans, gluten, milk, mustard, sulphite, celery)

Lentil and tomato soup (v)
(milk, gluten, celery)

Mains

Butter roasted local turkey breast, pork, fig and sage stuffing, traditional trimmings, roast potatoes, vegetables, natural roast gravy
(gluten, milk, mustard sulphites, celery, soya)

Golden battered or breaded North Sea haddock fillet or breaded scampi, chip shop chips, tartar sauce
(gluten, fish, shellfish, Tartar – egg, mustard, sulphite)

North Sea sole fillet, creamed mash, buttered spinach, vin blanc herb sauce
(fish, gluten, milk, sulphite)

Winter vegetable pithiver, carrot and parsley sauce (v)
(gluten, milk, egg, mustard)

Puddings

Bavarian chocolate hazelnut pudding, rich chocolate, brandy and orange sauce
(milk, egg)

Cowshed Christmas pudding sundae
(milk, gluten, egg, sulphites)

Caramelised spiced toffee apple tower, toasted oat and vanilla custard
(milk, gluten, egg)