

# FESTIVE CARVERY

Saturday 3<sup>rd</sup> & 10<sup>th</sup> December | 6:30pm - 9:30pm

( A complimentary 175ml Glass of our Mountain Range Wine with this Menu – or a draught Soft Drink )

## STARTERS

Ⓥ ⓧ **Homemade Roast Parsnip and Apple Soup**  
served with Spelt Bread (please ask your waiter for today's soup alternatives)

ⓧ **Homemade Chicken Liver and Brandy Pâté**  
with crisp Oatcakes and Redcurrant Jelly.

ⓧ **Crayfish Cocktail**  
with Bloody Mary Dressing.

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## MAINS - ROAST CHOICES :

- **Roast Crown of Turkey**
- **Roast Honey Glazed Gammon**
- **Roast Sirloin Beef**

ⓧ All served with Stuffing, Pigs in Blankets, Roast Potatoes, Yorkshire Pudding and Chef's Selection of Vegetables.

Ⓥ ⓧ **Root Vegetable Tagine**  
with Cranberries and Tomato served with Pearl Couscous.

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## DESSERTS

ⓧ **Christmas Quartette**  
Mini Christmas Pudding, Mini Mince Pie  
and Festive Ice-cream served with Brandy Sauce.

**Honeyed Pear and Cinnamon Crumble**  
with Crème Anglaise.

**Key Lime Pie**  
with Lemon Sorbet.

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## Tea & Coffee

**2 courses - £20.00**  
**3 courses - £25.00**