



## December Menu

### Starters

Duck & Orange Pate served with Melba toast & butter accompanied with mixed leaf garnish	£7.95
Prawn & Smoked Salmon Cocktail served with brown bread	£8.25
Stuffed Field Mushrooms served with a grilled Stilton topping	£7.95
Cream of Jerusalem Artichoke Soup served with crusty bread	£6.95
Garlic & Olive Oil Oven Baked Camembert served with salad garnish & seasonal sauce	£8.25
Basket Of Bread & Butter	£4.95

### Mains

Sweet Potato Tagine with Apricots & Dates served with couscous	£14.95
Turkey with all the trimmings served with fresh seasonal vegetables & Yorkshire pudding	£17.25
Confit Of Duck with mulled wine sauce & hints of cranberry orange & clove (Served with fresh seasonal vegetables.	£18.95
Salmon, King prawns & Crayfish tail served on a bed of spinach & accompanied with a creamy sauce	£18.95
Steak & Ale Pie served on a bed of mash and a selection of fresh winter vegetables	£15.95
Venison bourguignon served with celeriac mash & selection of fresh winter vegetables	£18.50
Beer Battered Cod served with chunky chips & a choice of either mushy or garden peas	£15.95
Boz Beef Burger accompanied with brie, bacon & cranberry & chunky chips	£14.95

### Desserts

Christmas tree pudding served with brandy sauce; white chocolate & winter berries	£8.50
Traditional Christmas Pudding served with brandy sauce	£7.95
Homemade Fox Strawberry shortbread stack with glazed winter berries & whipped baileys cream	£7.95
White chocolate cheesecake served with caramelised oranges	£7.95
Poached Pears accompanied by a red wine sauce & vegan ice cream	£7.95
Bailey's crème Brulé served with fresh raspberries	£7.95
Cheese & Biscuits	£8.50

Tea or coffee and mince pies

*For groups of 10 or more 10% service charge will be added*