Please note that this will serve as our Lunch, Evening & Christmas Menu throughout the festive season'

Starters

-Rustic Antipasti of Meats with a selection of accompaniments £9.95

-Chinese Chicken & Vegetable Spring Rolls with a light curried mayonnaise £8.50

-Greenland Prawn & Scottish Smoked Salmon Cocktail served with marie rose sauce £10.50

-Yorkshire Blue, Walnut & Bacon Salad with a mulled wine red onion marmalade £9.75

- Twice Baked Cheddar Cheese Soufflé with Cumberland dressed salad £8.50

Mains

~Braised Lamb Shank in a winter vegetable & red wine minted sauce £19.95

-Freshly Battered Tails of Scampi served with home-made tartare sauce £16.75

-Pan-fried Tiger Prawns in a light curry sauce & timbale of rice £17.50

-Breast of Chicken on a chorizo risotto with a sweet fresh red pepper sauce £17.25

-Local Sirloin Steak served with a peppercorn ${\mathfrak S}$ brandy sauce £33.00

-Medallions of Pork fillet served with a bacon & stilton bort wine sauce £17.50

Christmas Menu

2 courses & Coffee £27.50, 3 courses & Coffee £33.95

-Home-made Tomato, Roast Red Pepper & Basil Soup
-Lightly Battered King Prawns with chilli jam
- Twice Baked Cheddar Cheese Soufflé with Cumberland dressed salad
-Chicken Liver & Brandy Pate with sultana & apple chutney,
served with toast

-Traditional Roast Turkey Breast with pig in blanket & cranberry sauce, served with roast gravy

-Marinated Game Pie with herbed shortcrust pastry

-Breast of Chicken with smoked bacon & leek sauce

-Baked Salmon topped with a basil & parmesan cheese crust, served with a lobster cream sauce

-Brie, Spinach & Mushroom Lasagne

-Traditional Christmas Pudding & rum sauce
-Chocolate & Orange Mousse with baileys cream
-Malted Milk Ice-cream with caramel sauce & brandy snap
-Vanilla Crème Brulee with cherry compote & shortbread biscuit

Menu running from 24th November until 23rd December. Pre-orders required 7 days in advance for parties of 5 people or more. Please ring 01347 868280 to place your order.