

**Four course Christmas lunch - £22.95**

**Child - £9.95**

Starters

Homemade butternut squash and rosemary soup served with freshly baked soda bread

Homemade wild boar pate served with gooseberry chutney and sourdough toast

Creamy garlic mushroom bruschetta

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Main course

Traditional Roast Turkey

served with roast potatoes, pigs in blankets, chestnut stuffing, parmesan roasted parsnips, cranberry sauce and a selection of vegetables.

Nut Roast

served with roast potatoes, vegan sausage, chestnut stuffing, parmesan roasted parsnips, cranberry sauce and a selection of vegetables.

Baked Salmon Fillet

served with a herb crumb topping, on a bed of creamy leeks and a side of buttered new potatoes.

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Desserts

Traditional Christmas Pudding

served with custard or fresh cream

Chocolate Fondant Pots

served with cream or Marshfield vanilla ice cream

British Cheese board

served with oatcakes and apple slices

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Homemade Mince Pies

Served with tea or coffee