



# Festive Season Menu

**2 COURSE £13:50**

**3 COURSE £16:00**

**FRESH ST CLEMENTS COCKTAIL**

Grapefruit and orange segments marinated and served in a Cointreau jus

**CHEF'S HOMEMADE ROASTED PARSNIP SOUP**

Honey roasted parsnips creamed into a luxury soup

Served with a Warm Crusty Roll & Butter

**PRAWN COCKTAIL**

Succulent prawns topped with a vodka marie rose sauce

Served with salad garnish, wholemeal bread and butter

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**TRADITIONAL ROAST PEMBROKESHIRE TURKEY**

Served with Cranberry Sauce & Seasonal Trimmings

**LUXURY NUT ROAST**

Made with a selection of nuts, bulgar wheat, apricots and fresh cranberries

Served with Vegetarian stuffing and gravy

**ALL MAIN COURSES ARE SERVED WITH**

**FRESH SEASONAL VEGETABLES AND ROSEMARY ROAST POTATOES**

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**CHRISTMAS PUDDING**

Served with Chef's Homemade Brandy Butter and fresh cream

**BAILEYS CHEESECAKE**

A vanilla and Baileys liquor creamy cheesecake with a ginger crumb base

Served with Fresh Cream or Ice Cream

**MILLIONAIRE CHOCOLATE TART**

A salted caramel and chocolate tart

Served with Fresh Cream or Ice Cream