

# Christmas à la carte menu

Friday 29<sup>th</sup> November to Saturday 21<sup>st</sup> December

- Vegetable soup 5.00 v gf  
Prawn cocktail 5.75 gf
- Spicy breaded chicken goujons with garlic mayonnaise 5.50  
Breaded mushrooms with garlic mayonnaise dip 5.00 v  
Crispy coated-camembert with cranberry sauce 5.75 v  
Baked salmon tartlet topped with cheddar cheese and chive sauce 5.75
- 8oz Rump steak 14.75 gf Sauces 1.95 extra  
Black pepper and cream sauce  
Garlic mushroom sauce  
Stilton cheese sauce
- Roast duck breast with a red wine and black cherry sauce 14.50 gf  
Chicken parmesan – baked chicken breast in a parmesan cheese sauce  
topped with Parma ham 13.75 can be gf  
Colston Basset chicken- baked chicken breast on a bed of leeks and  
topped with a stilton cheese sauce 13.75 can be gf  
Beef, ale and mushroom pie 12.50  
Beef cobbler – diced beef cooked with Guinness, onions and mushrooms  
with a stilton scone topping 13.95  
Country casserole- diced beef, venison and pheasant cooked with onions,  
mushrooms, herbs and port 13.95 gf  
Fish pie – cod, prawns and leeks topped with mashed potato and  
cheddar cheese 13.75 can be gf  
Salmon and prawn pancake with a cream and cheese sauce 13.75  
Baked salmon fillet with lemon and garlic butter 13.95 gf  
Veggie pie – leeks and mushrooms in a cheddar cheese sauce  
topped with pastry 12.95 v
- Choice of puddings from the blackboard 5.50