



## Traditional Christmas Sunday Roast Menu



SUNDAY 3<sup>RD</sup> 10<sup>TH</sup> AND 17<sup>TH</sup> DECEMBER 2023

### STARTERS – choice of either:

- Broccoli & Stilton Soup** with Bread Roll and Butter
- Battered Cod Goujons** served with garnish and dip
- Brie Wedges** served with garnish and onion chutney dip
- Orange Fruit Juice**

### MAIN COURSE – choice of either:

- Prime Welsh Roast Topside of Beef** with Yorkshire pudding
- Roast Pembroke Turkey Breast** with Pigs in Blankets and Stuffing
- Roast Leg of Pork** with Stuffing and Apple Sauce
- Duo of Fishcakes** served with Chips and Salad

*The above roast dinners are served with a selection of freshly prepared boiled and roast potatoes and seasonal vegetables.*

### VEGETARIAN CHOICES

#### **Beetroot Wellington**

A Puff Pastry Wellington filled with soya mince and beetroot  
Served with vegetables and roast potatoes.

### DESSERTS – choice of either:

- Christmas Pudding** served with Brandy Sauce or Cream
- Sherry Trifle** served with Cream
- Gelato** with Wafer
- Selection of sweets** from the Dessert Trolley

### TO FINISH

Tea or Coffee served with a Mini Mince Pie  
*A selection of Twinings Teas are also available, please enquire.*

**THERE IS ALSO AN ALTERNATIVE CHILDREN'S MENU AVAILABLE, PLEASE ENQUIRE.**

### ALLERGEN DISCLAIMER:

WE MONITOR THE PRESENCE OF ALL ALLERGENS IN ALL OF OUR PRODUCTS; HOWEVER WE CANNOT GUARANTEE THAT ANY ITEMS ARE FREE FROM TRACES OF THESE INGREDIENTS. IN OUR KITCHENS WE DO PREPARE PRODUCTS CONTAINING ALL ALLERGENS AND UNFORTUNATELY CROSS CONTAMINATION CAN OCCUR. THERE IS AN ALLERGEN LIST AVAILABLE, PLEASE ASK A MEMBER OF STAFF IF YOU WISH TO VIEW. PLEASE NOTE WE USE GM VEGETABLE COOKING OIL.

THREE COURSES

**£28.45**

PER PERSON

INCLUDES CRACKERS AND  
FESTIVE BACKGROUND  
MUSIC

THREE COURSES

**£17.50**

PER CHILD

UPTO THE AGE OF 10 YEARS OLD

