



Starters:

- **Atlantic prawn and crab cocktail, with traditional marie rose sauce and crusty bread.**
- **Red lentil soup with croutins, Crusty bread and yorkshire dales butter.**
- **Chicken liver pate with crusty bread and butter and fresh mixed leaf.**
- **Chicken and mushroom bouchee a la reine (puff pastry tartlet)**

Mains:

- **Traditional turkey roast dinner with all the trimmings! Served with seasonal vegetables and lashings of gravy.**
- **Field mushroom and buckwheat slice, served with all the trimmings of our roast dinner, seasonal vegetables and lashings of vegetarian gravy. (V) (GF)**
 - **Salmon en crouete wrapped in parma ham, served with buttered new potatoes and seasonal vegetables and a cream cheese and chive accompaniment.**
- **Sirloin steak cooked to your liking, served with corn on the cob, grilled tomatoes and mushrooms, chunky hand cut chips and fresh mixed salad. (add a sauce for £1.50).**

Desserts:

- **Traditional Christmas pudding with brandy sauce.**
- **Winter berry cheesecake with vanilla ice cream and Chantilly**
- **Crumble of the day with hot custard – ask your server for today's choice.**
- **Home baked warm apple strudel with Chantilly cream and vanilla ice cream.**

- **Warm chocolate fudge cake with vanilla ice cream and chocolate sauce.**