

CHRISTMAS

Menu

31.95^{PP}



STARTERS

Homemade Soup of the Day

Served with Guinness Bread (1a, 7, 9)

Wright's Seafood Chowder

Served with homemade bread (1a, 4, 7, 7a, 9)

Goat's Cheese Salad

Goat's cheese tossed with mixed leaves, caramelised red onion and candied walnuts, dressed with balsamic dressing (7h, 8, 12)

Prawn Bon Bons

Sesame seed-coated prawn mousse, fried and served with a house salad and sweet tomato & chilli dip (1a, 6, 11, 12)

Spiced Pulled Chicken

Slow-cooked chicken with a light spice, served on grilled sundried tomato, chilli & basil bread (1a, 6, 11, 12)



MAINS

Traditional Roast Turkey & Honey Mustard Baked Ham

Served with roast potatoes, mashed potato, stuffing, roast gravy and cranberry sauce (1a, 6, 7c, 9, 12)

Chicken Supreme

Char-grilled chicken supreme on a bed of champ mash with carrot purée and smoked bacon, finished with pearl onion jus (7h, 7a, 7c, 9, 12)

Grilled Salmon

With beetroot mash, buttered greens and a saffron cream sauce (4, 7, 7a, 9)

Vegetarian Risotto

Roasted butternut squash and sundried tomato in a creamy risotto rice topped with parmesan cheese and a red pepper pesto (6, 7a, 7b, 7c, 9)

8oz Sirloin Steak surcharge 3.00

Served with sautéed onion and mushroom, hand cut chips, pepper sauce or garlic butter (6, 7a, 7c, 9, 11, 12)

All main courses are served with a honey-roasted vegetable parcel wrapped in smoked bacon (6, 7c, 12)



DESSERT

A Trio of Mini Sweet Bites

Served with a glass of Prosecco pp

Please see your server for full allergen information.



Our Menu items may contain allergens. Please inform your server if you have allergies. Allergens: 1 - Gluten, 1a - Wheat, 1b - Oatmeal, 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Peanuts, 6 - Soybeans, 7 - Milk, 7a - Cream, 7b - Cheese, 7c - Butter, 8 - Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame Seeds, 12 - Sulphur Dioxide, 13 - Lupin, 14 - Molluscs