

DINNER MENU

CARROT & CORIANDER SOUP GF VG GF with croutons

CHICKEN LIVER PÂTÉ

with toasted ciabatta & red onion marmalade

Starters served with a bread roll



TURKEY ROULADE GF GF

with cranberry & date stuffing, wrapped in bacon with cranberry & thyme jus

PESTO CRUSTED SALMON SUPREME @ DF

with tomato & herb coulis

STUFFED PEPPER GP VG DF

with couscous, courgette, mozzarella & herb dressing

Mains served with seasonal winter vegetables & roasted rosemary potatoes



IRISH CREAM CHEESECAKE with raspberries & caramel sauce

CHRISTMAS PUDDING with brandy sauce & redcurrants

RASPBERRY SORBET @ 00

Dishes will be tailored to suit dietary requirements.

GF Gluten Free VG Vegetarian DF Dairy Free



