



MENU 2024



Homemade Soup of the Day

Served with a freshly baked bread roll (G1, MK, CY)

Creamy Mushroom Vol Au Vent

Served with a mixed dressed salad (G1, E, MK)

Salt & Chilli Crispy Chicken Taco

Topped with a tomato salsa & chipotle mayo (G1, E, F, MK, MD)

Fresh Fruit & Melon Platter

Served with raspberry coulis

MAIN DISHES

Roast Stuffed Turkey & Glazed Ham

With a herb stuffing and a rich roast gravy (G, S, MK, CY)

Roast Irish Beef

With a Yorkshire pudding & thyme gravy (MK)

Baked Fillet of Salmon

With a white wine cream sauce & topped with crispy leeks (G1, F, MK, SS)

Black Bean Mixed Vegetable Stir Fry

Served with basmati rice & a crispy poppadum (G1, S, SS)

*ALL SERVED WITH MASH, ROAST ROSEMARY, FRESH GARDEN VEGETABLES & GARLIC POTATOES (G, MK, SS)

DESSERT PLATTER

Festive dessert platter of warm Christmas pudding with brandy custard, chocolate profiteroles, strawberry cheesecake & whipped vanilla ice cream (G1, E, S, MK, SS)

TEA/ COFFEE

Gluten Free & Dairy Free options available