SANTA Market Mar

Served from 12 noon 1st to 24th December 2 courses £20.95 * 3 courses £25.95

Prawn Cocktail Delicious prawns set on crisp gem lettuce, smothered in Marie Rose sauce Home-made Chicken Liver Pate With cocktail oatcakes and winter chutney Home-made Soup of the Day

Served with crusty bread

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Roast Breast of Turkey

with kilted soldiers, apricot & thyme and chestnut & sage stuffings, served with a rich pan gravy and all the trimmings

> Roast Scotch Lamb Served in its own pan gravy with Yorkshire pudding Poached Salmon

Served with a dill cream sauce

Vegetarian Shepherd's Pie

Our take on this comforting classic contains chickpeas, onions, carrots and garlic bound in a tomato sauce and topped with sweet potato mash

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Christmas Pudding Served with brandy sauce Seasonal Eton Mess With the flavours of Christmas Duo of Local Ice Cream

xoxo Freshly Brewed Coffee or Tea served with Walker's Mince Pies