



Sunday 9th December 2018

Starters

Pea and Mint Soup, Crème Fraiche

Peppered Mackerel and Crab Balls, Citrus Dressing

Slow Braised Lamb and Tarragon Croquettes,
Butternut Squash Puree, Watercress

Riverside Classic Prawn Cocktail, Marie Rose Sauce, Buttered Brown Bread

Homemade Nachos, Tomato and Red Onion Salsa,
Three Bean Dip and Sour Cream

Mains

Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding and Red Wine Gravy

Roast Pork Loin, Crackling, Roast Potatoes, Yorkshire Pudding
and Red Wine Gravy

Roast Turkey Breast, Sage and Onion Stuffing, Pigs in Blanket,
Roast Potatoes and Red Wine Gravy

Pan Fried Salmon Fillet, Burnt Orange and Tomato Sauce,
Herb Crushed New Potatoes and Basil Oil

Winter Vegetable Salad

Heritage Carrot Ribbons, Garden Peas, Salt Baked Beetroot, Asparagus
and Rainbow Chard, Salsa Verde

*All Served with
Cauliflower & Broccoli Cheese
Honey Roasted Parsnips & Carrots*

Desserts

Key Lime Pie

Triple Chocolate Brownie, Dark Chocolate Sauce and Vanilla Ice Cream

Mango Posset, White Chocolate Dipped Viennese Short Bread

Winter Fruit Pavlova

Selection of Cheese and Biscuits with Grapes, Celery and Chutney

Main Course £13.95 Two Courses £20.95 Three Courses £25.95