

Sunday 20th December 2020

To Start

French Onion Soup with Cheese Croutons

Tempura of Vegetables with Sweet Chilli Mayo

Traditional Prawn Cocktail served with Brown Bread

Wild Mushrooms in Garlic & Cream Sauce on Toasted Brioche

Mini Anti Pasti with Oil & Bread

Mains

Roast Beef with Yorkshire Pudding, Roast Potatoes and Gravy

Roast Lamb, Roast Potatoes, Yorkshire Pudding and Gravy

Roast Pork with Crackling, Roast Potatoes, Yorkshire Pudding and Gravy

Pan Fried Seabass with a Tarragon Cream Sauce

Wild Mushroom and Green Pea Risotto, Watercress and Parmesan

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

Desserts

Homemade Apple, Pear & Mixed Berry Pie served with Custard

Classic Rice Pudding served with Apple & Cinnamon Compote

Dark Chocolate & Guinness Cheesecake served with White Chocolate Sauce

Riverside Eton Mess

Selection of Local and Imported Cheeses with Plum Chutney, Savoury Biscuits, Apple and Celery

Main Course £13.95 Two Courses £19.95 Three Courses £24.95