

VEGETARIAN CHRISTMAS DINNER MENU

**Tuesday 1st December –
Wednesday 16th December 2009**

Amuse Bouche
Roast Butternut Squash Soup



* Tortellini of Sage, Spinach and Parmesan
with Tomato, Mushroom and Lentil Ragout

* Risotto of Pumpkin and Borlotti Beans

* Broccoli and Blue Cheese Roulade
with Roast Pear and Walnut Compote

Served with Roasted New Potatoes,
Honey Glazed Root Vegetables and Buttered Sprouts with Chestnuts



Homemade Christmas Pudding with Rum Sauce

or

Traditional Sherry Trifle

or

Trio of Christmas Desserts

Tia Maria and Coffee Delice

Warm Chocolate Fondant served with Crème Anglaise

Spiced Fruit Brulée

or

Cheese and Biscuits



Warm Mince Pies

£17.50

* Available as a Starter or Main Course

The bar will open at 6.15pm
and bookings can be made from 6.30pm – 7.00pm