



CHRISTMAS

NOV 27TH - DEC 25TH

Menu

STARTERS

Soup (v) - Curried parsnip served with an onion bhaji and curry oil.

Prawn Cocktail - Prawns in a Mary Rose sauce on a bed of iceberg lettuce and served with a crispy bread roll.

Breaded Brie - Fried until golden, served with cranberry sauce and side salad.

Lamb croquette - pulled lamb shoulder in bread crumbs served with a fig and port dressing.

MAIN COURSES

Roast Turkey - crown wrapped in bacon Served with roast potatoes, Yorkshire pudding, stuffing, seasonal and roasted root vegetables, Brussel sprouts and 3 cheese cauliflower cheese.

Beef Brisket - served with bone marrow mash, spinach, roasted root vegetables and Bordelaise sauce.

Smoked Haddock - poached in a white wine and leek sauce. Served with green beans and topped with a crispy poached egg.

Butternut pithivier (v) - roasted butternut squash with sage and pine nuts baked in a puff pastry casing, Served with roasted new potatoes, celeriac, truffle oil and a wild mushroom sauce.

DESSERTS

Christmas pudding - Served with your choice of cream, ice cream or custard.

Gingerbread cheesecake - your classic cheesecake with a ginger bread twist and finished with glazed bananas.

Chocolate Torte (VA) - Served with caramelised honey-nut clusters and vanilla ice cream.

Mulled wine poached pear - rolled with pistachio, served with spiced syrup and clotted cream.

HOT DRINKS

Cappuccino £3

Flat white £3

Latte £3

Double espresso £3

Americano £3

Mocha £3

Hot Chocolate £3

Liqueur Coffee (Whiskey, Disaronno, Baileys, Tia Maria) £7

Tea (Breakfast, Green, Peppermint, Decaf, Chamomile) £2.60

2 COURSES £28 - 3 COURSES £35

For any allergies or concerns please alert a member of staff.

We wish you a Merry Christmas!

-Team TCY

