

John Bunyan

proudly presents Christmas December Menu 2018

3 Courses for £23.95/ 2 courses for £20.50

Available lunchtimes and evening from 1st to 22nd December 2018

(Bookings now being taken, 48 hours notice required prior to booking)

~Starters~

Prawn Cocktail (GF available on request)

Served with Marie Rose sauce and wholemeal bread

Game Terrine

Wild boar layered over pork, venison, duck and chicken pate wrapped in bacon

French Onion Soup (V) (GF) (VG)

A sweet blend of sliced onions in a delicious vegetable stock

Mini Beetroot and Feta Turnovers (V)

Mini turnovers filled with diced beetroot and crumbled feta

~Main Course~

Traditional Roast Turkey (GF available on request)

Served with all the trimmings

Duck Morello

A tender duck breast in a rich cherry sauce

Salmon in White wine and tarragon sauce

Fillet of Salmon in a delicious white wine and tarragon sauce

Chestnut Mushroom, Squash and Spinach Pie (V)(GF)(VG)

A Scottish style pie filled with mushrooms and butternut squash

All of the above served with roast potatoes, roast parsnips and seasonal vegetables

~Desserts~

Traditional Christmas Pudding (v)

Served with fresh cream

White and Dark Chocolate Tear

Duo of white and dark Belgian chocolate truffle

Blackcurrent Cheesecake (VG) (V) (GF)

A biscuit base topped with a blackcurrent mousse and finished with a blackcurrent compote

Cheese and Biscuits (gf available on request)

~To Finish~

Christmas would not be complete without a complimentary tea or coffee and mince pie

V=vegetarian gf= gluten free vg=vegan Please speak to a member of staff about any allergies