

Festive Menu

2 courses/£30

3 courses/£35

Available from 1st November - Pre-order only

LET'S BEGIN

Peppered Leek & Potato Soup (VGN)*

served with toasted sourdough

Prawn Cocktail

Nested prawns in seafood sauce on a bed of lettuce

Baked Camembert

Baked with rosemary & garlic, with sourdough for dipping

THE MAIN EVENT

Traditional roast turkey*

served with roast potatoes, carrots & maple glazed parsnips, Brussels sprouts, stuffing, gravy & cranberry sauce

Slow cooked beef (GF) (£2 supplement)

served with creamy mashed potatoes, fine green beans & a red wine gravy

Baked Salmon (GF)

served with crushed new potatoes, Tenderstem broccoli & a dill cream sauce

Butternut Squash & Sweet Potato Wellington (VGN)

served with roast potatoes, carrots & maple glazed parsnips, Brussels sprouts & gravy

TO CONCLUDE

Christmas pudding

served with brandy sauce or custard - (VGN option on request)

Vegan Raspberry torte (VGN/GF)

with blueberry compote

Homemade Sticky Toffee Pudding



For queries contact us on:

02087660351

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*Can be made Gluten Free

VGN - Vegan

Ask us about child options/prices