Includes a glass of homemade mulled wine on entry!

Also joined by live guitarist, Jeff Eardley.

RAMBLERS RETREAT Dimmingsdale

FESTIVE *Candlelit* EVENING

Saturday 12th December

MENU

Starters

ROASTED TOMATO & ROSEMARY SOUP
with christmas tree croutons.
VGO/V/NGIO

CREAMY SAUTÉED GARLIC MUSHROOMS
with toasted wholemeal bread & rocket.
V/NGIO

CHICKEN LIVER & BRANDY PÂTÉ
with plum & sloe gin chutney, extra thick wholemeal toast & dressed salad
NGIO

Mains

ROAST STAFFORDSHIRE TURKEY
with roast potatoes, homemade stuffing, pig in blanket & turkey gravy.
NGIO

SLOW BRAISED STAFFORDSHIRE BEEF
with creamed potato, baby onions, bacon & mushrooms, in a red wine gravy
NGIO

CHICKEN, LEEK, HAM & CRANBERRY PIE
with roast potatoes, chicken gravy & pigs in blankets

SALMON EN CROÛTE
Salmon layered with garlic, spinach & cream cheese filling, wrapped in puff pastry and served with dill hollandaise sauce.

HOMEMADE FESTIVE PIE
A combination of festive vegetables, nuts and herbs, topped with a Christmas spiced crumble, served with a mulled wine gravy.
VGO/V

All served with honey roasted carrot & parsnip, braised red cabbage & Brussel sprouts.

Desserts

CHOOSE FROM ANY ONE OF OUR RANGE OF HOMEMADE FESTIVE DESSERTS,
Including our famous lemon meringue pie,
Christmas pudding, festive crumble and many more!

VGO = Vegan option available V= Vegetarian option available
NGIO = Non gluten ingredients option available

Two Courses £36.95 **Three Courses** £40.95