



FESTIVE MENU

STARTERS

- Butternut squash and rosemary soup with warm bread (GFA VGA)
- Salmon gravlax, beetroot crème fraiche, crispy capers, cucumber and dill (GFA)
- Game bird and Parma ham terrine, clementine marmalade, toasted brioche (GFA)
- Crispy panko crumbed camembert, walnut, rocket and balsamic salad, cranberry sauce (V)

MAIN COURSE

- Turkey ballotine stuffed with sausage meat, cranberries and chestnuts, wrapped in streaky bacon. Served with roast potatoes, bread sauce, pigs in blankets, sautéed sprouts and turkey gravy (GFA)
- Pan fried fillet of cod, bubble and squeak potato cake, green beans, mussels in white wine and cream (GFA)
- Slow roasted belly of pork, spiced red cabbage, potato and thyme terrine, braised leeks, cider jus (GFA)
- Garlic roasted aubergine, wild mushroom and truffle oil risotto, celeriac crisps and pine nuts (GFA VGA)
- Duck leg confit with sausage and mixed bean cassoulet, roasted savoy cabbage heart
- 10oz Sirloin steak chargrilled and served with handcut chips, onion rings, mushroom and tomato garnish and sauce Diane (GFA) £5 Supplement

DESSERT

- Warm Christmas pudding with macerated redcurrants, spiced tuile biscuit and brandy sauce (GFA V)
- Warm sticky toffee pudding, toffee sauce and vanilla ice cream (V)
- White chocolate and raspberry cheesecake with mulled fruit compote (V)
- Clementine flavoured iced parfait, torched Italian meringue, ginger shortbread (GFA V)
- Cheese and biscuits slate – Stilton, vintage cheddar and brie with biscuits, red onion jam and celery (GFA)

2 Courses £23 3 Courses £29

(GFA) – Gluten free adaptable (V) – Vegetarian (VG) – Vegan (VGA) – Vegan adaptable

All prices include VAT at the current rate. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

