CHRISTMAS MENU

TWO COURSES £28.95 THREE COURSES £34.95

Starters

Roast Tomato, Apple & Chilli Soup
homemade focaccia, whipped butter v/vg/gfa

Breaded Goats Cheese
cranberry & ginger relish v/gfa

Hot Smoked Salmon
horseradish creme fraiche, pickled cucumber gf

Chicken Liver Parfait
spiced fruit chutney, toasted brioche gfa

Prawn Cocktail
iceberg lettuce, marie rose sauce & pickled cucumber

Heritage Tomato & Courgette Fritter
salsa verde v/vg/gf

Main Course

Roast Turkey Ballotine
sausage meat stuffing, roasties, creamed sprouts, roasted roots, pigs in blankets

Pan Seared Seabass
curried cauliflower, spinach & bombay potatoes gf

Sirloin Steak
triple cooked chips, cured tomato, garlic mushrooms, dressed rocket, stilton sauce gf

Wild Mushroom & Spinach Risotto
parmesan, herb oil v/gf

Oven Roasted Duck Breast
carrot puree, pomme anna, buttered kale & jus gf

Roasted Hassleback Butternut Squash & Crispy Sage
tenderstem broccoli & sauce vierge v/vg/gf

Dessert

Traditional Christmas Pudding *gfa*
Cheese & Biscuits
Sticky Toffee Pudding *gf*
Classic Christmas Trifle
Chocolate Torte *vg*

GF Gluten Free **GFA** Gluten Free Adaptable **VG** Vegan **VGA** Vegan Adaptable **V** Vegetarian
Dishes May Contain Nuts or Nut Traces. Fish Dishes May Contain Bones
Please Inform a Member Of Our Staff If You Have Any Special Dietary Requirements or Allergies