



Christmas Menu

STARTERS

Sweet potato & butternut squash soup with yoghurt dressing & garlic butter ciabatta (V)
(VEO) (GFO)

Ham hock, carrot & mustard terrine with spiced fruit chutney & toasted bread (GFO)

Smoked salmon roulade filled with dill & cream cheese, served with beetroot & toasted
ciabatta (GFO)

THE MAIN EVENT

Butter Roasted Turkey breast (GFO)

Duck fat roast potatoes, pork mince, sage & onion stuffing, pigs in blankets and a rich turkey jus

Blade of Beef (GFO)

Slow cooked blade of beef, duck fat roast potatoes, pigs in blanket & a red wine shallot jus

Baked Cod Fillets (GFO)

Herb crusted cod fillet with garlic & herb breadcrumbs, roasted garlic new potatoes & lemon
butter caper sauce

Vegetarian Wellington (V) (VE)

Butternut squash, leek & beetroot wellington, roasted garlic & thyme new potatoes & veg gravy

All dishes are served with honey roasted vegetables & Brussel sprouts

SOMETHING SWEET

Traditional Christmas pudding with rich brandy sauce (GFO) (VEO)

Pistachio & white chocolate profiteroles with pistachio crumbs & white chocolate sauce

Chocolate sponge pudding with chocolate sauce & vanilla ice cream

2 COURSES £31.00 | 3 COURSES £37.50

Available Monday to Saturday 12.00pm till 2.30pm & 6.00pm till 9.00pm

Monday 30th November until Wednesday 23rd December

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan (VEO) Vegan Option*

Please can we ask that we are made aware of any food allergies or intolerances at the time of booking.*

