

Festive Christmas Menu

Three course £24.95

Two course £19.95

Starters

Calvados oak chip smoked salmon, candy stripe beetroot, horseradish crème fraiche, sourdough **GFO**

Or

Chicken liver parfait, red onion balsamic chutney, toasted brioche

Or

Parsnip, apple and thyme soup **V**

Or

Tempura battered enoki mushrooms, red pepper and jalapeño hummus **VGN**

Mains

Hand-carved turkey, chestnut & thyme stuffing, pig in blanket
roast potatoes, honey roasted carrots & parsnips, glazed sprouts, jus

Or

Smoked Haddock, wilted spinach, aged cheddar glaze, bacon lardons **GF**
battered mini crushed potatoes, glazed sprouts, seasonal greens

Or

Apple braised pork belly carrot & cumin puree, mustard sauce **GF**
colcannon, glazed sprouts

Or

Wild mushroom and chestnut cobbler **VGN**
roast potatoes, roasted carrots & parsnips, glazed sprouts

Desserts

Christmas pudding, brandy sauce **VGNO**

Or

Cranberry cheesecake, shortbread crumb, chunky chocolate ice cream **V**

Or

Citrus poached pear, toasted almonds, sorbet **VGN**

Or

Eton Mess **V**

Buffet Menu's

Festive buffets available on request for parties of 10 or more. Please ask for further details

Key to symbols

GF – Dish free from gluten containing ingredients

GFO – Option to have this dish free from gluten containing ingredients

V – Vegetarian

VGN – Vegan

VGNO - Option to have this dish vegan

If you have a food allergy, please let us know before ordering. Full allergen information is available on request.