



FESTIVE MENU

Available from 1st December - 24th December

2 Courses £29.95 ~ 3 Courses £38.95

AVAILABLE BY PRE-ORDER ONLY

A £10 deposit per person is required at the time of booking,
with the remaining balance payable on the day.

STARTERS

Country style vegetable soup with crusty bread (vgn, gfa)

Pork and duck rillettes with toasts and pineapple chutney (gfa)

Prawn cocktail with poached king prawn skewer and brown bread (gfa)

Half baked Camembert, red onion marmalade and toasted ciabatta (v, gfa)



MAIN DISHES

All served with seasonal roast root vegetables

Roast turkey, stuffing, pigs in blankets and gravy (gfa)

Braised beef bourguignon with dauphinoise potato (gf)

Mulled wine and cranberry red lentil bake (vgn, gf)

Market fresh fish served with new potatoes, kale and lemon
& chive butter sauce (gf)



DESSERTS

Christmas pudding with brandy sauce (vga)

Sticky toffee pudding with custard or vanilla ice cream (gfa)

Baileys cheesecake with a shot of Baileys (v)

Black Forest Eton mess (v, gf)

Cheese and biscuits with crackers and a
spiced fig chutney (v)(+ £7.95 supplement)