



Christmas Menu

£30 2 Courses £35 3 Courses

Includes Christmas Crackers, Coffee & Petit Fours

Starters

Baked Festive Mushroom

Large Flat Mushroom, Wensleydale, Cranberry, Spinach, Nutmeg.

Ultimate Prawn Cocktail

King Prawns, Sliced Radish, Gem Lettuce, Marie rosé.

Winter Spiced Vegan Carrot Soup

Rustic Bread, Salted Butter.

Duck Liver Pate

Spiced Plum Chutney, Toasted Brioche.

Mains

Classic Christmas Turkey

Sage & Onion Stuffing, Buttered Rosemary Roast Potatoes, Piglets In Blankets, Cranberry Sauce, Honey Roast Parsnips, Brussel Sprouts.

Salmon Filo Pastry Parcel

Baked Salmon, Spinach, Chives, Lemon, Dill, Cream Cheese, Rosemary Roast Potatoes, Stem Broccoli.

Stuffed Fillet Of Pork

Fillet Of Pork Wrapped In Air Dried Ham, Spinach, Apples, Nutmeg.

Winter Vegetable Pie (VE)

Roasted Sweet Potato, Spinach, Beetroot, Red Onion, Parsnip, Vegan Gravy.

Desserts

Christmas Pudding of Puddings

9 Month Matured in Cognac & Sherry, Nuts, Vine Fruits, Brandy Sauce.

Lemon Posset

Fresh Raspberries, Shortbread Round, Raspberry Drizzle.

Spiced Apple Crumble

Buttery Biscuit Topping, Crème Anglaise.

Stilton Pear & Port (£3 Supplement)

Matured British Stilton, Crackers, Glass of Dows Vintage Port (2016)

Vegan Chocolate Sorbet

Pistachios, Olive Oil Drizzle.

