

Festive Menu 2024

Starters

- V Gf** Spiced Butternut Squash & Thyme Soup, Toasted Seeds & Crusty Bread
- V Gf** Goats Cheese, Roast Beetroot & Walnut Salad
- Gf** Oak Smoked Salmon, Pickled Cucumber, Capers, Lemon & Creme Fraiche
Pheasant Croquettes, Mixed Leaf Salad & Plum Chutney

Mains

- Gf** Festive Turkey Kebab, Turkey, Ham, Pigs in Blankets, Stuffing, Orange & Cranberry Glazing served with Roast Roots, Brussel Sprouts & Roasties
- Gf** Pan Fried Salmon Fillet, Sautéed Potatoes, Samphire, Wilted Spinach, Shrimp & Caper Butter
- V Gf** Sweet Potato, Chestnut & Mushroom Wellington, Brussel Sprouts, Garlic & Rosemary Roasties, Glazed Roast Roots & Vegan Gravy
- Gf** Braised Blade of Beef, Dauphinoise Potatoes, Tenderstem Broccoli & Red Wine Jus

Puds

- V Gf** Traditional Christmas Pudding & Brandy Cream Sauce
- V** Black Forrest Gateau, Whipped Cream & Forest Fruit Compote
- V Gf** White Chocolate Cheesecake, Caramel Ice - Cream & Sauce
- V** Selection of British & French Cheeses Plate, Grapes, Chutney & Biscuits

*** All Served with Tea or Coffee & Mini Mince Pies ***

2 Course £27.00

3 Course £32.00