



# Festive MENU 2025



2 COURSE £29.50 | 3 COURSE £35.00  
ADD COFFEE & TRUFFLES + £5pp

## *To Start*

### Spiced Parsnip Soup (GFA)(PB)

coconut yoghurt, garlic & herb oil, artisan bread

### Duck Leg Terrine (GFA)

plum puree, pomegranate seeds, sourdough

### Goats Cheese Bonbon (GF)(PBA)(V)

beetroot salad, toasted pumpkin seeds, house dressing

### Smoked Mackerel Pâté (GFA)

pickled cucumber & fennel relish, sourdough toast

## *For Main*

### Traditional Roast Turkey (GFA)(DFA)

roast potatoes, carrots, parsnip, sprouts, braised red cabbage, sage & onion stuffing, pigs in blankets & gravy

### Slow Braised Beef Shin (GF)(DFA)

creamed potatoes, carrots, parsnip, sprouts, braised red cabbage, bacon jus

### Pan Fried Sea Bream (GF)(DFA)

roast potatoes, pea & basil purée, carrots, parsnip, sprouts, garlic & herb caper butter

### Roasted Vegetable Wellington (GFA)(VE)

roast potatoes, carrots, parsnip purée, sprouts, onion gravy

## *Dessert*

### Classic Christmas Pudding & Brandy Sauce (GFA)(V)(PBA)

### Baked Chocolate Cheesecake (GF)(V)

chocolate biscuit base, chocolate filling, ganache topping

### Cheese Plate +£3 Sup (GF)(V)

cheddar, blue, brie, artisan biscuits, fresh grapes, celery, red onion chutney

### White Port Poached Pear (GF)(PBA)

winter crumb, custard