

FESTIVE MENU

STARTERS

Roasted butternut soup, toasted croutons (v,vg)

Chicken liver parfait, plum & apple chutney, ciabatta croutes

Ham hock terrine, caramelized onion jam, grilled bread

Salmon gravlax, chive crème fraiche, frisée salad

MAINS

Traditional sage & sausage meat stuffed turkey roulade roast with all the trimmings, roasties, roasted vegetables, pigs in blanket & rich thyme gravy

Confit duck leg, hasselback potato, braised red cabbage & rich thyme gravy

Roasted seabass, olive & spring onion potato cake, spinach & tomato cream sauce

Mushroom & leek pie, olive oil mash, green beans & rich thyme gravy (v,vg)

DESSERTS

Classic Christmas pudding, brandy sauce

Banoffee cheesecake

Chocolate truffle torte, vanilla Chantilly cream

Apple & mixed berry crumble pie with clotted cream

Tea or coffee & mince pies

3 course £ 35.95 - 2 course £ 29.95

Children 3 course £20 - 2 course £15

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients used please ask your server. (v) vegetarian (vg) vegan

