



## Festive Menu

### Starters

Tomato & barley soup, garlic herb oil (v)

King prawn cocktail, marie rose, tomato, pickled cucumber, crusty bread (gfa)

Warm halloumi, orange, cranberry, roast beetroot, pine nut salad (v, vga gf)

Whipped chicken pate, apple, date & damson chutney, warm crusty bread (gfa)

### Mains

Roast turkey breast, duck fat roast potatoes, pigs in blankets, mashed carrot & swede , sage & onion stuffing, cranberry sauce, turkey jus (gfa)

Panfried Pave of beef, warm salad, buckwheat broad beans, kale, broccoli, honey & mustard sauce, crispy potatoes

Salmon en-croute, hollandaise sauce, buttered baby potatoes, sauteed kale

Butternut squash, lentil, almond wellington, roasted root vegetables (vg)

### Desserts

Lindt milk chocolate cheesecake, vanilla ice cream

Christmas pudding, brandy sauce (vga)

Lemon tart, raspberry sorbet (gf)

Coffee and mince pie

2 courses £30.95, 3 courses £36.95

(v – vegetarian, vg – vegan, vga – vegan alternative available, gf – gluten free,  
gfa – gluten free alternative available)