



Festive Menu

Served from Tuesday 1st December

Starters

- Spiced carrot & red lentil soup, honey roasted pumpkin seeds, crusty bread (v, gfa)
- Prawn, honeydew melon and smoked salmon, baby gem lettuce, marie rose sauce (gfa)
- Crisp warm beef salad, poached pear, candied walnut, gorgonzola mousse, mulled wine & star anise syrup (gf)
- Spiced cauliflower bites, roasted balsamic beetroot, chickpea salad (vg, gf)

Mains

- Roast turkey, thyme roasted potatoes, pig in blanket, braised red cabbage, roasted carrots & parsnips, Brussel sprouts, broccoli, pork, apricot & sage stuffing, gravy (gfa)
- Beef bourguignon, creamy mashed potato
- Monkfish, salmon & king prawn thermidor gratin (gf)
- Butternut squash, lentil & almond wellington, seasonal veg (vg)

Desserts

- Banoffee tart, cinder toffee ice cream
- Chocolate & cherry tart, vanilla ice cream (vga, gf)
- Lemon posset, shortbread biscuit
- Christmas pudding, filo apple stick, brandy crème anglaise (gfa)

2 courses £31.95, 3 courses £37.95

A £10pp non-refundable, non-transferable deposit is required on bookings greater than 10 (adults) and for all bookings on Friday and Saturday evenings throughout December.

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