



Festive Menu

2 Course £19.95 3 Course £24.95

STARTERS

Spiced butternut squash & sweet potato soup topped with Creme fresh with a warm bread roll

Garlic, herb & cheese stuffed Mushrooms served on a bed of rocket with roast tomatoes & a balsamic glaze

Potted hot smoked salmon pate with a horseradish, cream cheese & lemon zest served with toasted bread

Sticky pan fried chirizo in mulled wine & honey served with toasted ciabatta

MAINS

Hand carved turkey breast, pig in blanket & Yorkshire pud served with garlic & herb seasonal roast veggies, Cauliflower cheese & sprouts with bacon topped with Gravy. (GF available)

Cranberry nut roast served with garlic & herb seasonal roast veggies, Cauliflower cheese, sprouts & topped with gravy. (V) (VG / GF available)

Roast duck leg with winter spices served with a Port sauce, sweet potato mash, tender stem broccoli and sprouts with bacon (GF)

Honey roasted salmon with ginger, garlic & chilli with Pan roasted new potatoes, tenderstem broccoli, sprouts & bacon (GF)

Gorgonzola & broccoli risotto topped with candied pecans, grated pear and pea shoots served with Garlic bread (V)(GF available)

DESSERTS

Creamy Black Forest cheesecake on a choccy biscuit base topped with kirsch cherries & flaked chocolate with Chantilly cream (V)

Apple, pear, honey & cinnamon crumble served with custard (V) (Vg available)

Traditional Christmas pud with brandy sauce (Vg / Gf available)
Brownie of the day, chocolate sauce & ice cream (GF)

