

Festive MENU

2 courses £29.50 / 3 courses £36



LET'S BEGIN

Leek & sweet potato soup (VGN)*

served with toasted baguette

Aubergine parmigiana ravioli (VGN / GF)

served with a roasted red pepper & tomato sauce, with basil oil and a chargrilled courgette slice

Prawn cocktail (GF)

King prawns and Atlantic prawns in a Marie Rose sauce served with romaine lettuce

Ham hock, pickled carrot & mustard terrine

served with toasted sourdough

THE MAIN EVENT

Traditional roast turkey*

served with roast potatoes, maple glazed carrots & parsnips, Brussels sprouts, pigs in blankets, stuffing, gravy & cranberry sauce

Beef short rib (GF)

served with creamy mashed potatoes, cabbage, chantenay carrots & a red wine gravy

Herb crusted cod loin

served with boulangere potatoes, French beans & a velouté sauce

Roasted butternut squash & quinoa seeded tagine tarte (VGN / GF)

served with roast potatoes, maple glazed carrots & parsnips, Brussels sprouts & a jug of gravy

TO CONCLUDE

Christmas pudding*

served with brandy sauce or custard - (VGN option on request)

Chocolate truffle brownie torte (VGN / GF)

served with vegan vanilla ice cream

Apple & winter berries crumble

served with custard or vanilla ice cream

Cheese board*

Stilton, Brie & Mature Cheddar served with chutney, celery, grapes & crostini (£2 supplement)

*Can be made gluten free
if requested in advance

Ask us about child options/prices