



Christmas MENU

DINNER FROM 5:00PM TILL 9:00PM
3 COURSES & GLASS OF FIZZ £41.95

STARTER

Carrot & ginger soup (v,gfo,vgo)

Baked sourdough baguette, herb butter (d,sd,ce)

Chicken & pork pate (gfo)

Pickles, spiced chutney, mini loaf (g,d,e,mu,ce,sd)

Prawn & smoked salmon tian (gfo)

Marie rose sauce, caaper dressing, herb crostini (f,cr,e,g,d,sd,ce,mu)

Heritage beetroot salad (v,vgo,gf)

Roasted beetroot, squash, feta, spiced chick peas,granny smith, honey & wholegrain dressing (d,sd,mu)

MAIN COURSE

Slow roasted turkey breast (gfo)

Sage & sausage stuffing, pig in blanket, roast potatoes, root vegetables, roast gravy (d,g,ce,sd)

Beef Fillet Medallions (gf)

Sauteed potato, chestnut mushrooms, red wine jus (d,ce,sd)

Roast salmon fillet (gf)

Dill & caper crushed potatoes, garlic & herb cream (d,f,sd)

Vegetable wellington (v,vg)

Root vegetables, roast potatoes, red wine gravy (g,s,ce,sd)

All served with seasonal greens

DESSERT

Mince pie blondie

Vanilla ice cream, white chocolate sauce (d,e,g)

Black forest eton mess (v)

Meringue nests, cherry compote, whipped cream, chocolate shavings (d,e)

Sticky toffee pudding (gfo,v)

Salted Caramel ice cream, butterscotch sauce (d,e,g)

Cheese & biscuits (gfo,v)

Selection of english cheese's, crackers, grapes, celery, chutney (g,d,ce)

ALLERGENS

C CRUSTACEANS CE CELERY D DAIRY E EGGS F FISH G GLUTEN L LUPIN N NUTS MO MOLLUSCS MU MUSTARD P PEANUT S SOYA SD SULPHUR DIOXIDE SE SESAME
V VEGETARIAN VG VEGAN VGO VEGAN OPTION GF GLUTEN FREE GFO GLUTEN FREE OPTION