

12th November - 24th December

2 course £27.50 3 course £32.50

Starters

Roasted Chestnut and Butternut Squash Soup, served with warm bread GFO VG

Confit Duck Croquettes dressed with winter leaves served with Homemade Cranberry Relish

Luxury King Prawn Cocktail dressed in a Marie Rose sauce, served with Farmhouse Malted Bread GFO

Roasted Beetroot on a bed of Roasted Red Pepper Hummus, served with warm flat bread GFO, VG

Ham Hock Terrine served with Homemade Festive Piccalilli and Melba Toast GFO

Mains

Traditional Roast Turkey & Gammon served with all the trimmings

Festive Bacon wrapped Pork Stuffing, Brussels and Fresh Market Vegetables, and Turkey Gravy, GFO

Lamb Porchetta filled with Garlic, Capers and Herbs served with Wholegrain Mustard Mash and a Red Wine Jou GF

Vibrant Vegan Mediterranean Tart served with a Roasted Red Pepper Sauce and Festive trimmings

Roast Potatoes and Fresh Market Vegetables. VG

Pan Roasted Hake served with a Mediterranean Vegetable and Chorizo Ragout GF

80z Fillet Steak Garni served with Potato Fondant, Cherry Vine Tomatoes and Choice of Sauce. GF

(Peppercorn or Blue Cheese)

(£5 supplement)

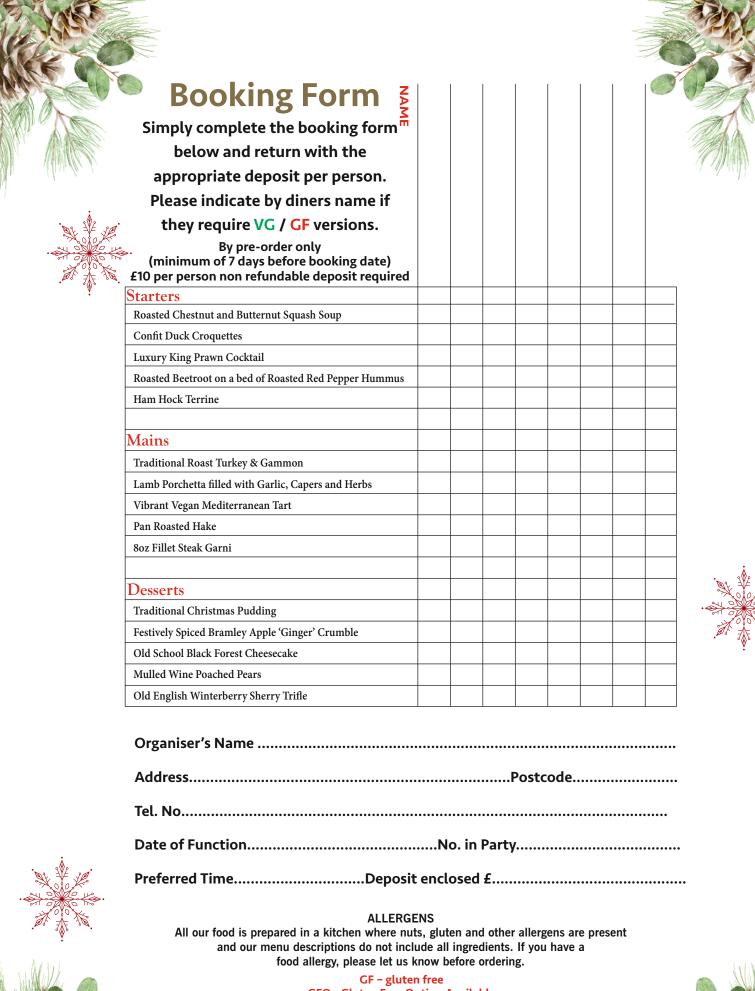
Desserts

Traditional Christmas Pudding served with Brandy Sauce GFO VO

Festively Spiced Bramley Apple 'Ginger' Crumble served with Crème Anglaise GF V







GFO - Gluten Free Option Available please advise staff when ordering V - Vegetarian VO - Vegetarian Option Available VG - Vegan

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