

Festive Menu



STARTERS

Leek & Potato Soup
Blue Cheese Crumble, Bread Roll, Butter
(v)

Chicken Liver Parfait
Cocktail Gherkins, Fig Chutney, Crostini

Beetroot Carpaccio
Goat's Cheese Crumble, Walnuts, Pomegranate Molasses, Micro Herbs
(v)(gf)

MAINS

Turkey & Parma Ham Roulade with Butternut Squash & Cranberry Stuffing
Seasonal Vegetables, Pigs in Blanket, Roast Potatoes, Cranberry Red Wine Jus
(df)

Seared Salmon Fillet
Spinach Potatoes Cakes, Green Vegetables, White wine Sauce
(gf)

Chestnut & Mushroom Wellington
Roast Potato, Seasonal Vegetables, Vegan Gravy
(v)(ve)

DESSERTS

Traditional Christmas Pudding
Brandy Sauce, Red Currant
(v)(ve)(gf)(df)

New York Cheesecake
Berry Compote
(v)(gf)

Brioche Bread Pudding
Vanilla Custard

TWO COURSE £35.00

THREE COURSE £40.00

Any dish with (v) - Vegetarian (vg) - Vegan (gf) - Gluten Free (df) - Dairy Free next to them can be adapted for the dietary requirements. Please make sure that when ordering this is clearly indicated.