

Festive Menu

1st - 24th Dec

2 Course £30 per person

3 Course £36 per person

Starters

WINTER VEGETABLE SOUP (V) (GFO)

With a wedge of bread and butter

PRAWN COCKTAIL (GFO)

Fresh prawns in a marie-rose sauce with a slice of rye bread

BRIE WEDGES

Brie wedges in breadcrumbs with a cranberry sauce

CREAMY GARLIC MUSHROOMS (V) (GFO)

Served on warm toasted brioche slice

WILD BOAR & BRANDY PATE

With warm sour dough bread, and sweet pickle relish

Mains

ROAST TURKEY (GFO)

Served with roast potatoes, seasonal vegetables, pigs in blankets, stuffing balls & a red wine gravy

BEEF CHEEKS (GF)

On a bed of mash with seasonal vegetables and a red wine gravy

BAKED SALMON FILLET (GF)

In a white wine and Dijon sauce, dill new potatoes & seasonal vegetables

CONFIT DUCK LEG (GF)

With caramelized pear sauce, red cabbage & dauphinoise potatoes

FESTIVE BURGER

House beef patty topped with brie and bacon, in a brioche bun with lettuce tomatoes and cranberry sauce

BUTTERNUT KALE & APRICOT VEGAN ROAST (VG)

Served with roast potatoes, seasonal vegetables, stuffing balls, & a vegan gravy

Desserts

CHRISTMAS PUDDING

With a brandy butter custard

WHITE FOREST ROULADE

With a red berry coulis & fresh berries

MINI CHEESE BOARD

Selection of cheeses, savory biscuits and sweet pickle dip

CHOCOLATE PEPPERMINT LOAF CAKE

With a vanilla ice cream

SALTED CARAMEL & GINGER PUDDLE CAKE

With a gingerbread ice cream

GLUTEN FREE LEMON CHEESECAKE (GF)

With a mini gingerbread man

And complimentary mini mince pies

