



CHRISTMAS MENU

2 COURSES - £23.95 | 3 COURSES - £28.25

STARTERS

Ham Hock Terrine

toasted brioche, caramelised onion chutney, cornichons

Smoked Salmon and Prawn Cocktail

crispy shredded lettuce, marie rose sauce, toasted sourdough

GF

Goats Cheese Tartlet

caramelized onion chutney, filo pastry on a bed of rocket

V

Roasted Tomato Soup

basil oil, toasted sourdough

VE GF

MAINS

Turkey with All the Trimmings

bacon, turkey and stuffing roulade with roast potatoes, brussel sprouts, roasted carrots and parsnips, Yorkshire pudding, braised red cabbage and red wine gravy

GF AVAILABLE

Herb Crusted Salmon

With dauphinoise potatoes, seasonal vegetables with a white wine and cream sauce

GF

Butternut Squash and Sage Wellington

roast potatoes, brussel sprouts, roasted carrots and parsnips with red wine gravy

VE

DESSERTS

Christmas Pudding

Served with Brandy Sauce

GF AVAILABLE

Chocolate and Raspberry Torte

Served with Vanilla Ice Cream

VE GF BOTH AVAILABLE

Apple Crumble

Served with Vanilla Custard