



FESTIVE MENU

-TO START-

ROASTED BUTTERNUT SQUASH SOUP - V, VE

GARLIC & ROSEMARY CROUTONS.

(GF OPTIONS AVAILABLE)

CLASSIC PRAWN & CRAYFISH COCKTAIL

MARIE ROSE SAUCE, BABY GEM LETTUCE, ROSEMARY FOCACCIA & ENGLISH SALTED BUTTER.

(GF OPTION AVAILABLE)

CHICKEN LIVER & BRANDY PATE

CARAMELISED ONION CHUTNEY, TOASTED CIABATTA & ENGLISH SALTED BUTTER.

(GF OPTION AVAILABLE)

WHIPPED GOATS CHEESE

FIG CHUTNEY, FRESH FIGS, PROSCIUTTO CRUDO, TOASTED FOCACCIA

-MAINS-

ROLLED & STUFFED OWTONS FARM TURKEY BREAST

GARLIC & ROSEMARY ROAST POTATOES, HONEY ROASTED CARROTS, SEASONAL GREENS, PIGS IN BLANKETS, YORKSHIRE PUDDING & RICH GRAVY.

(GF OPTION AVAILABLE)

10 OZ 25 DRY AGED RIBEYE STEAK (+£10)

DAUPHINOISE POTATOES, ROASTED ONION, TENDERSTEM BROCCOLI, RED WINE JUS.

(GF OPTION AVAILABLE)

CRISPY PORK BELLY

PARMENTIER POTATOES, BRAISED RED CABBAGE, HAM HOCK & SMOKED CHEDDAR CROQUETTE, APPLE PURÉE & RICH CIDER GRAVY.

(GF OPTION AVAILABLE)

BAKED SEABASS FILLET

ROASTED MEDITERRANEAN VEGETABLES, ROASTED BABY POTATOES, BASIL PESTO, SUN DRIED TOMATO CREAM SAUCE.

(GF OPTION AVAILABLE)

PARSNIP NUT ROAST - V

GARLIC & ROSEMARY ROASTED POTATOES, ROASTED CARROTS, SEASONAL GREENS, YORKSHIRE PUDDING & CRANBERRY GRAVY

. (GF & VE OPTIONS AVAILABLE)

-PUDDING-

TRADITIONAL CHRISTMAS PUDDING

BRANDY BUTTER & BRANDY CUSTARD.

(GF & VE OPTIONS AVAILABLE)

WARM CHOCOLATE BROWNIE - GF

BLACK CHERRY COMPOTE, HOMEMADE CHOCOLATE SAUCE, VANILLA ICE CREAM

MADAGASCAN VANILLA CHEESECAKE

MULLED BERRY COMPOTE.

VEGAN TRILLIONAIRE TORT - GF, VE , V

WINTER BERRY COMPOTE, VEGAN VANILLA ICE CREAM

LEMON POSSET

SHORTBREAD BISCUIT

CHEESE BOARD (+ £5)

STILTON, CHEDDAR, BRIE, CRACKERS, GRAPES, ONION CHUTNEY

2 COURSES - £32.95

3 COURSES - £37.95