

Christmas Party Menu

2 COURSES £29

3 COURSES £36

STARTER

LEEK & POTATO SOUP (V)
served with toasted ciabatta

*Gluten free option available

CAPRESE (V) (VG)
tomato, mozzarella on brushetta
with pesto drizzle

SMOKED SALMON (DF)
ciabatta croute, capers,
shallots, vinaigrette

*Gluten free option available

DUCK & PORK ORANGE PATE
served with ciabatta croute

*Gluten free option available

MAINS

TURKEY
crispy roast potatoes, pigs in
blankets, sage & onion stuffing,
brussels sprouts, parsnips, carrots,
Yorkshire pudding, gravy

*Gluten free option available

SEA BASS (GF)
buttered new potatoes, braised
fennel, tender stem broccoli, beurre
blanc sauce

BLADE OF BEEF (GF)
braised red cabbage, creamy mash
potato, tender stem broccoli, gravy

*Dairy free option available

BUTTERNUT SQUASH AND
LENTIL WELLINGTON (V) (VG)
crispy roast potatoes, stuffing, brussel
sprouts, parsnips, carrots, gravy

DESSERT

XMAS PUDDING (V)
served with Brandy sauce
*Vegan option available with ice cream

APPLE & BLACKBERRY
CRUMBLE (V) (GF)
served with creme anglais

CHOCOLATE & CLEMETINE
TORTE (V) (GF)
served with orange sorbet

CHEESE BOARD
supplement of £5 per person

Your table will be dressed and crackers provided