



CHRISTMAS PARTY MENU

2 COURSES £29

3 COURSES £35

STARTER

LEEK & POTATO SOUP (V)

served with toasted ciabatta

*Gluten free option available

CURRIED PARSNIP SOUP (V) (VG)

served with toasted ciabatta

*Gluten free option available

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

BLADE OF BEEF (GF)

braised red cabbage, creamy mash potato, tender stem broccoli, gravy

*Dairy free option available

SEA BASS (GF)

buttered new potatoes, braised fennel, tender stem broccoli, beurre blanc sauce

BUTTERNUT SQUASH AND LENTIL WELLINGTON (V) (VG)

crispy roast potatoes, stuffing, brussels sprouts, parsnips, carrots, gravy

DESSERT

XMAS PUDDING (V)

served with Brandy sauce

*Vegan option available with ice cream

CHOCOLATE & CLEMETINE

TORTE (V) (GF)

served with orange sorbet

APPLE & BLACKBERRY

CRUMBLE (V) (GF)

served with creme anglais

CHEESE BOARD

supplement of £5 per person

Your table will be dressed and crackers provided

