

FESTIVE MENU £32.50ph

Roast butternut Squash soup Butternut squash crisps, apple, pumpkin seeds & sage oil, sour dough flatbread (GFO)(VE)

Parma Ham, Celeriac Remoulade, rocket, Balsamic Glaze (GF)

Wild Mushroom, Garlic & thyme Pâté Crostini, Beetroot & Olive Tapenade (VE)

North Atlantic Prawns Marie rose sauce, crisp leaves, lemon (GF)

Deep Fried Breaded Brie warm pepper & mango chutney (V)

Traditional Turkey OR Roast Topside of Beef

*With sage & onion stuffing, Giant Yorkshire pudding,
pig in blanket & rich thick gravy*

Oven Baked Cod Loin lemon dill cream (GF)

Sweet Potato Dauphinoise baby spinach, slow roasted red onions, onion jus (VE)

*All served with crispy roast potatoes, roasted parsnips
& seasonal vegetables*

Belgian Black Forest Torte Black cherry compote, Kirsch & cream

White Chocolate & Raspberry Roulade cream (GF)

Warm Christmas Pudding brandy Sauce

Chilled Mango & Coconut Rice Pudding passionfruit sorbet (VE)(GF)

V = Vegetarian VE=Vegan GF = Gluten Free GFO= Gluten free option available

N = Contains Nuts