

Festive Menu

Lunch £37 Dinner £39.50

Starters

Butternut squash and chili soup

bread (V) (GF)

Smoked mackerel pâté

pickled cucumber & dill salad, croutons (GF)

King prawns

garlic butter, chili, mixed salad, bread (GF) (DF)

Winter salad

hazelnuts, cranberry chicory, goats cheese or vegan feta cheese (V) (GF) (DF)

Duck & pistachio terrine

date purée & crostini

Mains

Traditional roast turkey

roast potatoes, pigs in blankets, parsnips, carrots, curly kale, sprouts, seasonal stuffing, cranberry sauce, gravy (GF)

Braised feather blade of beef

creamed potato, slow-roasted carrots, parsnips, red wine sauce (GF)

Seabass fillet

crushed potatoes, fine beans, spinach, capers & lemon sauce (GF) (DF)

Roasted pork belly

curly kale, carrots, toasted pearl barley, apple puree, popcorn crackling (GF) (DF)

Nut roast

roast potatoes, roast parsnips, carrots, curly kale, sprouts, cranberry sauce, vegan jus (V) (GF)

Desserts

Chocolate & raspberry torte

vanilla ice cream (V) (GF)

Treacle pear and walnut tart

cinnamon & honey ice cream (V) (GF)

Bailey's and white chocolate cheesecake

Bailey's ice cream (V) (GF)

Homemade Christmas pudding

brandy sauce (V)

British continental cheese selection