



CHRISTMAS SET MENU

Starters

Dishes are subject to change.

French Onion & Beef Feather Blade Soup with Crusty Bread & Cheese Straw (can be gf)

Roasted Vegetable & Thyme Soup with Crusty Bread (v, vg, can be gf)

Prawn Cocktail, Gem Lettuce, Cucumber Ribbons & Cherry Tomatoes, served in a Marie Rose Sauce with Crostini (can be gf)

Chicken Liver Pâté with Crusty Breads & a Red Wine Gel (can be gf)

Mains

Dishes are subject to change.

All tables served with Roast Potatoes, Honey Roasted Root Vegetables, Chestnut Sautéed Brussels & Braised Red Cabbage

Traditional Roast Turkey, Wild Boar & Sage Stuffing Roulade wrapped in Streaky Bacon served with Roast Potatoes, Yorkshire Pudding & Poultry Gravy (can be gf)

Herb Crusted Centre Cut Cod Fillet with a Sweet Onion Jus (can be gf)

Butternut Squash, Spinach & Chestnut Wellington with a Vegan Gravy (v, vg)

Desserts

Dishes are subject to change.

Traditional Christmas Pudding with Brandy Anglaise (can be vg)

Christmas Spiced Apple & Pear Tart Tatin with Clotted Cream (v)

Sticky Toffee Pudding with a Rich Toffee Sauce with Clotted Cream

Pineapple Piña Colada- Caramelised Pineapple with a Vegan Coconut Ice Cream (v, vg, gf)

For any dietary requirements, please state when placing your pre order.

Two Courses ~ £33 :: Three Courses ~ £40

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our kitchen. Please when ordering, let us know about any dietary requirements. v= vegetarian vg= vegan gf= gluten free