

2 Courses £29.95

3 Course £34.95

Starter

Minestrone soup topped with Italian hard cheese and basil oil served with crusty bread (v, gf opt)

Pigs in blankets with caramelized apple puree and cranberry dipping sauce

Duck liver parfait with celeriac remoulade, pickles and melba toast (gf opt)

Prawn cocktail on baby gem lettuce with buttered brown bread (gf opt)

Mixed olives & hummus with warm ciabatta and dipping oils (ve, gf opt)

Mains

Roasted turkey breast with rosemary and garlic roast potatoes, bacon, butter sprouts, honey-glazed carrots and parsnips, cauliflower cheese, sage and onion stuffing, pigs in blankets, and meat gravy (gf opt)

Wild mushroom & beetroot wellington garlic and herb new potatoes, roasted broccoli, caramelised cauliflower puree and red wine reduction (ve)

Pan seared Salmon fillet with creamed mash and buttered green beans, served with pink peppercorn and tarragon sauce (gf opt)

Christmas beef burger smoked bacon, mulled cranberry and onion chutney, aged cheddar cheese, lettuce, tomato and pickles on a toasted brioche bun. Served with fries and beer battered onion rings (gf opt)

Three cheese macaroni with truffle oil served with dressed salad and garlic ciabatta (v)

Desserts

Christmas Pudding served with a rich brandy sauce (gf opt)

Sticky toffee & date pudding served with vanilla ice cream

Ginger biscuit & mango cheesecake served with double cream

Chocolate Brownie served with vegan ice cream (ve. gf opt)

