



FESTIVE MENU

two courses £14.95 | three courses £19.95 per person

All I want for Christmas is Food - Glorious Food!

STARTERS

- Duo of Roasted Pear, Stilton and Serrano Ham Parcels** (gf)
- Duck Liver Parfait** with Cognac Butter, Toast & Real Ale Chutney (go)
- Smoked Salmon, Avocado Guacamole and Crème Fraiche Tian** (gf)
- Carrots, Ginger and Turmeric Soup** with Parsnip Crisps (v) (ve) (go)
- Mini Camembert Wheel** topped with toasted Walnuts, served with Rosemary fingers and a Cranberry dip

MAINS

- Red Wine and Rump Steak Puff Pastry Pie** served with Rosemary Roasted Potatoes & Vegetables
- Venison, Duck and Chorizo Sausage Bourguignon** with Wholegrain Mustard Mash and Green Beans
- Traditional Roast Turkey** with Duck Fat Roast Potatoes, Pork & Cranberry Stuffing and all the trimmings
- Saffron infused Jackfruit, Mushroom and Potato Paella** (v) (ve) (gf)
- Lobster, Crayfish and Salmon Fishcakes** with Julienne Fries, Winter Salad & a Prosecco & Dill Cream Sauce

DESSERTS

- Milk Chocolate and Orange Cheesecake** with Cream
- Traditional Christmas Pudding** with Brandy Cream (ve option available)
- Boozy Christmas Trifle**
- Mince Pie Ice Cream**
- Three Cheese Board** with Crackers & Real Ale Chutney - £2.50 supplement
- To Finish - Tea/Coffee** with Mini Mince Pie and Brandy Cream - additional £1.95/person

Many dishes may be altered to become gluten free (gf), gluten option (go), vegetarian (v) and vegan (ve). Our fish dishes may contain small bones. All meat is weighed prior to cooking. Nuts are present in our kitchen and in some of our dishes. Please let us know if you suffer from any food intolerances or allergies and we will be happy to assist you with the appropriate menu choices or discuss our menu ingredients with you in full. All menu options must be pre-ordered and there is a £5/person deposit.