



Available 2<sup>nd</sup> - 24<sup>th</sup> Dec



restaurant

## **Festive Menu**

**Winter Spiced Pumpkin & Sweet Potato Soup** (gfo/dfo/vgo)  
with farmhouse bread & butter

**Smoked Salmon and King Prawn Salad** (gf/df)  
with seafood sauce and citrus dressing

**Baked Camembert** (v/gfo)  
studded with rosemary and garlic, served with  
red onion chutney and toasted ciabatta



**Roast Turkey Breast & Trimmings** (gfo/dfo)  
with bacon wrapped chipolata, apricot & cranberry stuffing and gravy

**Pork Fillet** (gfo/dfo)  
Pork fillet stuffed with apple and sage stuffing, wrapped in Parma ham  
and served with a brandy and peppercorn sauce

**Salmon Fillet** (gfo/df)  
Salmon fillet topped with a lemon & herb crust, served on braised leeks and fennel

**Mushroom & Sweet Potato Wellington** (vg/df)  
Puff pastry parcel filled with mushrooms, sweet potato, spinach  
and caramelised red onions, served with thyme gravy

*All main courses served with roast potatoes, honey roasted parsnips  
and seasonal vegetables*



**Christmas Pudding with Brandy Sauce** (v/vgo/dfo)

**Orange & Gingerbread Cheesecake** (gf)  
with caramel sauce

**Chocolate & Raspberry Torte** (gf)

**2 Courses £27 / 3 Courses £32 (Includes luxury cracker)**

**£10 per person non refundable deposit required for tables of six or more**

gf – gluten free gfo – gluten free option dfo – dairy free option vg(o) – Vegan (option)