



Available 1st – 24th Dec



restaurant

Festive Menu

Butternut Squash & Sweet Potato Soup (gfo/dfo/vgo)
with farmhouse bread & butter

Duck Liver & Cointreau Pate (gfo)
with buttered toast, red onion chutney and salad garnish

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



Roast Turkey Breast & Trimmings (gfo/dfo)
with bacon wrapped chipolata, pork, apple and sage stuffing and gravy

Herb Crusted Lamb Leg Steak (gfo/df)
topped with a pistachio & herb crust, with redcurrant & rosemary sauce

Seabass Fillet (gfo/dfo)
with a king prawn & prosecco cream sauce

Ratatouille & Parmesan Gratin (vgo/dfo/gfo)
Mediterranean vegetables and tomatoes topped with a parmesan crumb

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



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

Baked Vanilla Cheesecake (gf)
with winter spiced berries

Chocolate & Baileys Torte (gf)
with caramel sauce

2 Courses £29 / 3 Courses £35 (Includes cracker)

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

£10 per person non refundable deposit and pre order required for tables of 6 or more