



Festive Menu

Parsnip and Apple Soup (gfo/dfo/vgo)
with farmhouse bread & butter

Smoked Salmon Pate (gfo)
with cucumber & dill pickle, buttered toast and salad garnish

Mushroom, Stilton & Bacon Gratin (gfo/dfo/vgo)
topped with a walnut crumb, served with bread and butter



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

Beef and Root Vegetable Brisket (df)
Slow cooked beef brisket in red wine and thyme gravy

Seabass Fillet (gfo/dfo)
with king prawns and a romesco sauce

Festive Nut Roast (vg/df/gf)
Mixed nuts, vegetable and cranberries nut roast with onion gravy

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



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

Spiced Orange Cheesecake (gf)
with salted caramel sauce

Chocolate & Stem Ginger Torte (gf)

2 Courses £30 / 3 Courses £36 (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 six or more