

Festive Menu

TWO COURSES £29.50 • THREE COURSES £33.50

AVAILABLE THURSDAY 21ST NOVEMBER
TO WEDNESDAY 1ST JANUARY (INCLUSIVE)
PRE-BOOKING REQUIRED

STARTERS

Prawn & Avocado Cocktail GA

Marie Rose sauce, iceberg, brown bread & butter

Chicken Liver & Brandy Parfait GA

onion marmalade, ciabatta toasts

Roasted Mushroom & Chestnut Soup GAV

thyme, crème fraîche, brioche bun

Baked Camembert GAV

fig jam, walnuts, sourdough

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme carrots,
Brussels tops, pigs-in-blanket, red wine gravy

24-hour Cooked Beef GA

mashed potato, crispy onions, kale, red wine gravy

Roasted Cod Loin

crushed skin-on potatoes, tenderstem broccoli,
lobster & white wine sauce

Butternut Squash, Lentil & Almond Wellington VE

roast potatoes, maple-roasted carrots,
Brussels tops, caramelised onion gravy

DESSERT

Christmas Pudding v

custard or brandy sauce
Vegan option available VE

Chocolate Brownie v

chocolate sauce, vanilla ice cream

Sticky Toffee Pudding v

clotted cream,
salted caramel sauce

Orange & Passion Fruit Cheesecake GFVE

blood orange sorbet