



Festive MENU

STARTERS

Rustic tomato soup, basil pesto & sourdough (GFA) (V) (VGA)

Field mushroom and truffle pate, sage butter, spiced chutney & brioche (GFA) (V)

Hot smoked salmon flakes, Dijon crème fraiche, dill, sourdough, fennel & pickled cucumber (GFA)

Potted pork with pistachio, sticky onions, cornichons and toasted breads (GFA)

MAIN DISHES

Carvery

Our chef will carve your selection of meat and you may help yourself to all of the festive dishes available. Vegetarian options available for pre order (GFA) (VGA) (VA)

Slow roasted belly of pork, mulled red cabbage, sultana, creamy mash & cider gravy (GF)

Pan fried sea bass, wild mushroom, prosecco cream, tenderstem broccoli & parmentier potatoes (GF)

Butternut squash, lentil and almond wellington, creamed horseradish, crispy roasties & gravy (V)

DESSERTS

Christmas pudding with brandy sauce, custard or cream (GFA) (VGA) (V)

Lemon tart, raspberries and clotted cream ice cream (V)

Sticky toffee pudding, rum and raisin ice cream & biscuit (V)

Millionaire profiteroles, chocolate fudge sauce, salted caramel & biscuit crumb (V)

TEA & COFFEE

2 courses £26

3 courses £35

Please note that this menu must be pre ordered

Christmas tables must order ALL meals from the above menu

A £10 non refundable deposit is required per person for all Christmas reservations

(V) Vegetarian (GF) Gluten Free (VG) Vegan (+A) adaptable

**we do not list all of the ingredients in our dishes. If you have any allergies or dietary requirements please contact us directly and we will be able to advise appropriately and adapt for other options*