

FESTIVE MENU

PRE ORDERED ONLY...

STARTERS

Butternut squash and Sweet Potato Soup (v, gf)

With warm salt crusted sourdough bread

Seared Venison

With a creamy parsnip pureé, blackberries and a red wine jus

Whipped Brie Salad (v, gf)

With date and candied walnuts

Grilled Prawn Skewers (gf)

With a tangy Bloody Mary dipping sauce

MAINS

Traditional Roast Turkey (gfo)

With cranberry & pancetta stuffing, crispy roast potatoes, pigs in blankets, a fluffy Yorkshire pudding, honey roasted vegetables, sprouts & our rich signature gravy

Confit Duck Leg (gf)

With creamy dauphinoise potatoes, seasonal greens & a rich red wine jus

Baked Cod Supreme

Served with golden rosemary roasted potatoes, tender savoy cabbage and a shallot & chive sauce

Beet Wellington (v, vgo)

With roast potatoes, roasted vegetables, sprouts with hazelnuts and vegan jus

DESSERT

Christmas Pudding (v, vgo, gf)

Served with smooth brandy sauce & redcurrants

Clementine Cheesecake

With a scoop of velvety vanilla ice cream

Apple and Raspberry Crumble (vgo)

With a cinnamon spiced cream

Mulled Wine Poached Pear

With crème anglaise

Homemade Ice Cream (3 scoops, vgo, gf)

Belgian chocolate, vanilla, and honeycomb

2 COURSES - £42.50 | 3 COURSES - £47.50

v = Vegetarian vgo = vegan option gf = gluten free