

FESTIVE MENU

PRE ORDERED ONLY...

STARTERS

Roasted Red Pepper & Tomato Soup (v, gf)

With salt crusted sourdough bread

Seared Venison

With a creamy parsnip puree, blackberries & red wine jus

Glazed Pork Belly

Served with apple slaw

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 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 Salmon Fillet

Served with crushed new potatoes, green beans, pickled cranberries, parsley & pistachios

Beetroot Wellington (v, vgo, gf)

Served with roast potatoes, roasted vegetables, sprouts with hazelnuts & vegan jus

DESSERT

Christmas Pudding (v, vgo, gf)

Served with smooth brandy sauce & redcurrants

Caramelised Apple & Toffee Cheesecake

With a scoop of velvety vanilla ice cream

Apple & Blackberry Crumble (vgo)

With crème anglaise

Mulled Wine Cherry Pavlova

With a rich chocolate sauce

Homemade Ice Cream (3 scoop, vgo, gf)

Belgian chocolate, vanilla, honeycomb

2 COURSES - £42.50 | 3 COURSES - £47.50

v = Vegetarian vgo = vegan option gf = gluten free