

Festive Menu

Lunch: two courses for £19 or three for £23

Dinner: two courses for £29 or three for £35

STARTERS

Butternut squash & pumpkin soup w pumpkin seed pesto vegan gf

Beetroot cured salmon, horseradish & parsley potato salad gf

Ham hock fritter w apple, parsnip purée & puffed pork skin

Goats cheese panna cotta, candied walnuts, radish, red onion relish v gf

MAINS

Traditional roast bronze turkey, chestnut & sage stuffing, bacon & chipolata
w classic accompaniments, seasonal vegetables & roast potatoes (gf available)

Baked portobello mushroom w ragout of chickpea, lentil & sage,
cep mushroom & halloumi crust v (gf available)

Braised blade of beef, potato purée, bacon, onion,
chestnut brown mushrooms gf

Grilled gilt head bream, lemon and spinach w crushed new potatoes,
mussel & saffron butter sauce gf

DESSERTS

Traditional christmas pudding, brandy butter & rum sauce v (gf available)

Rich dark chocolate mousse w spiced poached pear, biscotti,
hazelnut ice cream v (gf available)

Whiskey & vanilla cheesecake, praline, caramel ice cream v (gf available)

Selection of local cheeses w spiced cranberry chutney,
celery, apple, grapes & crackers

