

FESTIVE SUNDAYS

6TH 13TH AND 20TH DECEMBER 12.00-16.30

ADULTS £30 CHILDREN £19

DRINK ON ARRIVAL

Glass of Prosecco, G&T cocktail or sparkling pomegranate punch

STARTERS

Chicken liver parfait, spiced pear chutney, toasted brioche

Wye Valley smoked salmon, roasted baby beetroots, honey and balsamic glazed figs

Somerset brie, cranberry sauce, garden salad (V)

Roasted carrot and cumin soup, coriander pesto (V)

Curried smoked haddock fishcake, lentil dhal, poached hens egg, coriander

ROASTS & MAINS

Served with herb roasted potatoes, chipolatas, creamy mash, broccoli, roasted carrot, swede and pan gravy

Roasted 28 Day Sirloin beef, Yorkshire pudding

Traditional British turkey breast, sausage and bacon stuffing, chipolata

English pork loin, crackling, apple puree

Sticky Beetroot and red onion tarte Tatin, Roquefort (V)

FISH BOARD

Roasted cod fillet, parmentier potatoes, shellfish bisque, winter vegetables, samphire

Grilled lemon sole, seaweed and brown shrimp butter, new potatoes (£5 Supplement)

THE TRIMMINGS

Truffle cauliflower cheese

Hispi cabbage, bacon, chestnuts

Aldridge honey roasted parsnips

Extra Yorkies - complimentary at request (V)

PUDDINGS

Sticky Toffee Pudding, toffee sauce, vanilla ice cream, brandy snap

Dark chocolate delice, white chocolate feuilletine, coconut sorbet, salted caramel praline

Christmas pudding, brandy custard, dried cranberries

Vanilla cheesecake, lemon curd, raspberry meringue, raspberry sorbet

Vanilla creme brulee, orange and cardamom shortbread (GF)

Lincolnshire poacher, Perl las blue & Brie cheeseboard (£2 supplement)