



2 Courses £22,95

3 Courses £27,95

Festive Menu

Soup - *Homemade Cream of Cauliflower Soup served with, warmed sour dough bread (GFA)(V)*

Terrine - with fennel marmalade, pickled vegetables, balsamic dressing & toasted sour dough bread (GFA)

wild mushrooms - Creamy Garlic mushrooms served on sour dough, with balsamic dressing (GFA)(V)

Salt & Pepper Squid - Breaded squid Served with salad garnish and a citrus mayonnaise (DFA)

Tandoori Meatballs - Lightly Spiced meat balls served with a garlic crouton (GFA)

Festive Turkey Breast - Oven Baked breast of turkey, served with roast potatoes, Carrots, Parsnips & Seasonal Veg, Yorkshire Pudding, dressed with Cranberry Gravy (GFA)(DF)

Beetroot & Butternut squash wellington - chunky beetroot and butternut squash in a sweet balsamic chutney, wrapped in a golden baked puff pastry served with season cabbage, tender stem & new potatoes - (VG)(V)(DF)

Rolled Pork Belly - packed with Chorizo, carrot & onion, abed braised red cabbage & tender stem, served with dauphinoise potatoes & chefs apple jus - (GF)(DFA)

Festive Burger - 8oz beef patty in a toasted bun, with cranberry sauce, beef tomatoes, lettuce, maple bacon and bread camembert, finished with beer battered onion rings & seasoned fries. (GF)(DFA)

Thai Salmon - Pan fried salmon supreme, based in butter & ginger, in Thai red sauce abed egg noodles & chargrilled Pak choi - (DF)

Xmas pudding - with brandy cream (VGA)

Christmas Mess - with winter berries (GF)
(V)

Homemade bread and butter pudding - with custard (V)

Festive Cheesecake - with ice cream (VGA)

If you have any allergy or intolerance's, please speak to a member of the team before ordering.
Denote, (DF) Dairy Free / (DFA) Dairy Free Adaptable / (V) vegetarian / (VGA) Vegan Adaptable / (GF) Gluten Free / (GFA) Gluten Free Adaptable, some dishes may contain traces of nuts.