

Christmas MENU

★ STARTER ★

Carrot & Coriander Soup, Butter, Baked Bread ^{(gfa*)(vg*)}

Smoked Salmon Tartare, Dill, Lemon, Capers, Cucumber, Sourdough Crisps ^(gfa*)

Homemade Parfait, Mulled Pear Chutney, Toasted Brioche ^(gfa*)

Roasted Butternut Squash, Goats Cheese Mousse, Crispy Sage, Pumpkin Seeds ^{(vga*)(gfa*)}

Pan Seared Scallops, Saffron Velouté, Mussel Meat, Pickled Fennel ^{(gfa*)(£4 Supplement)}

Crispy Pork Belly, Black Pudding, Celeriac Puree, Pickled Apple ^(gfa*)

★ MAIN COURSE ★

Sliced Turkey Breast, Roast Potatoes, Glazed Carrot & Parsnip, Pig in Blanket, Creamed Sprouts,
Seasonal Vegetables, Gravy ^(gfa*)

Nut Roast, Roasted Potatoes, Glazed Carrot & Parsnip, Creamed Sprouts,
Seasonal Vegetables, Gravy ^{(gfa*)(vg*)}

Pan Seared Cod Loin, Cauliflower Puree, Crispy Pancetta, Kale, Champagne Sauce ^(gfa*)

Wild Mushroom Bourguignon, Creamed Potato, Crispy Onions, Buttered Vegetables ^{(gfa*)(v*)}

Slow Braised Lamb Shoulder, Creamed Potato, Braised Red Cabbage, Caramelised Shallot, Tenderstem, Jus ^(gfa*)

6oz Beef Burger, Brie, Bacon, Cranberry Sauce, Gem Lettuce, Beef Tomato, Brioche Bun,
Sage French Fries, Sprout Slaw ^(gfa*)

6oz Fillet Steak, Triple Cooked Chips, Sautéed Garlic Mushrooms, Green Beans, Peppercorn Sauce ^{(gfa*)(£6 Supplement)}

★ **Add a Side of-** Braised Red Cabbage ^{(gfa*)(v*)} | Creamed Potato ^{(gfa*)(v*)} | Honey Roasted Vegetables ^{(gfa*)(v*)}
Seasonal Greens ^{(gfa*)(v*)} | Sausage Meat Stuffing | Sage Fries ^{(gfa*)(v*)} | Creamed Sprouts ^{(gfa*)(v*)}

£5

★ DESSERT ★

Traditional Christmas Pudding, Brandy Sauce ^{(vga*)(gfa*)}

Chocolate Orange Brownie, Chocolate Sauce, Mandarin & Orange Sorbet ^{(v*)(gfa*)}

Apple & Cinnamon Crumble, Crème Anglaise ^{(gfa*)(v*)}

Baileys Tiramisu, Shaved Chocolate ^(v*)

Selection of Three Cheeses, House Chutney, Celery, Grapes, Assorted Biscuits ^(v*)

Selection of Ice Creams & Sorbets ^{(gfa*)(vg*)}

TWO COURSES £34 | THREE COURSES £39