



CHRISTMAS MENU

STARTERS

Smoked Salmon with Crispy Caper and Cos Salad,
Lemon and Truffle Dressing and Focaccia. (GFA)

Farmhouse Pate with Caramelised Red
Onion Chutney and Melba Toast. (GFA)

Leek, Potato and Apple Soup with a
Seeded Roll. (GFA/ VOA)

MAIN DISHES

Traditional Christmas Turkey with Orange Stuffing, Pigs in Blankets,
Roast potatoes, Root Vegetables, Bacon Sautéed Sprouts and
Rumours Cauliflower Cheese. (GFA)

Seared Sea Bass with Mange Tout, Cherry Tomatoes, Leeks and
New Potatoes with a White Wine Cream. (GFA)

Carrot and Beetroot Bake with Roast potatoes, Root Vegetables,
Sautéed Sprouts and Roasted Cauliflower. (GFA/ VOA)

DESSERTS

Christmas Pudding with Brandy Sauce and Clotted
Cream. (GFA/ VOA)

Sticky Toffee Pudding with Fudge, Vanilla Ice Cream and
Caramel Sauce. (GFA)

Lemon Meringue Pie with Berry Compote and Strawberry
Ice Cream.

1 course £17
2 courses £22
3 courses £27

GFA- Gluten Free Available
VOA- Vegan Option
Available

