



Christmas Menu

Starters

SOUP

Winter spiced butternut squash soup, orange drizzle, toasted pumpkin seeds (GF, DF, V, VG)

SALMON ROULADE

Smoked salmon, lemon cream cheese, dill crème fraîche, house pickled cucumber (GF)

BRIE AND CRANBERRY

Homemade golden brie and cranberry croquettes, cranberry dipping sauce

PIGS IN BLANKETS

Honey mustard dip

Mains

TURKEY

Stuffed with sausage stuffing, roast potatoes, pigs in blankets, maple glazed root veg, shredded sprouts, homemade gravy (GF, DF)

BEEF

Served pink, roast potatoes, maple glazed root veg, braised red cabbage, pigs in blankets, homemade gravy (GF, DF)

WELLINGTON

Butternut squash, mushroom, spinach, roast potatoes, maple glazed root veg, shredded sprouts, gravy (V) (VE available on request)

SALMON

Pan seared salmon, garlic and herb crushed new potatoes, green beans, white wine and parsley sauce (GF) (DF available on request)

Desserts

XMAS PUDDING

Xmas pudding: Served with your choice of brandy cream, vanilla ice-cream, or pouring cream (GF, DF, VG on request)

CHEESECAKE

Vanilla cheesecake, ginger crumbs, candied ginger, brandy cream, vanilla ice-cream, or pouring cream

BROWNIE

In-house chocolate orange brownie, brandy cream, vanilla ice-cream, or pouring cream (GF)

ICE CREAM / SORBET

Please ask your server about our flavours available

CHEESE

(£5 per person)

Cheddar, brie, blue, quince jelly, celery, apple, grapes, crackers (GF available on request)

GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VG = Vegan, OF = Option available, VE = Vegan option available on request.

£24.95 for 2 Courses – £29.95 for 3 Courses