

Festive Menu

Available Thursday 27th November to Friday 2nd January



2 COURSES £28.50
3 COURSES £34.00

Pre-booking required

STARTERS

Prawn & Avocado Cocktail **GFA**

Marie Rose sauce, iceberg, brown bread & butter

Chicken Liver & Brandy Parfait **GFA**

onion marmalade, toast

Roasted Parsnip, Apple & Thyme Soup **V • VEA • GFA**

parsnip crisps, chives, sourdough, butter

Baked Camembert **V • GFA**

fig jam, walnuts, baked ciabatta

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, Brussels sprouts,
pigs-in-blankets, red wine gravy

24-hour Cooked Beef Bourguignon **GFA**

mashed potato, curly kale, crispy onions

Roasted Sea Bream **GF**

crushed skin-on potatoes, tenderstem
broccoli, lobster & white wine sauce

Butternut Squash, Lentil & Almond Wellington **VE**

roast potatoes, thyme-roasted carrots,
Brussels sprouts, caramelised onion gravy

DESSERTS

Christmas Pudding **V • VEA**

custard or brandy sauce

Sticky Toffee Pudding **V**

clotted cream, salted caramel sauce

Chocolate, Vanilla & Cherry Cheesecake **V • VEA • GF**

vanilla ice cream

Lemon Tart **V**

raspberries, crème fraîche, raspberry compote