

Festive Fayre Menu

Starters

- Cream of Roasted Cauliflower Cheese Soup**, served with rustic bread & butter (GF, V)
Honey-Glazed Pigs in Blankets, served with honey & mustard dip & dressed salad
Bloody Mary Prawn & Smoked Salmon Vol au Vent, served with shredded salad
Winter Leaf Salad; roasted beetroot, Clementine, candied walnuts & dressing (GF, VG)
Duck Liver, Pork & Port Pâté, served with red onion marmalade & rustic bread

Mains

- Roast Turkey (GF*)**
Served with roast potatoes, pig in blanket, apricot & chestnut stuffing, Yorkshire pudding, festive vegetables & roast rosemary gravy
Roast Topside of Beef (GF*)
Served with roast potatoes, pig in blanket, apricot & chestnut stuffing, Yorkshire pudding, festive vegetables & roast rosemary gravy
Mediterranean Vegetable Wellington (VG)
Served with roast potatoes, festive vegetables & roast vegetable gravy
Oven Baked Salmon Fillet (GF)
Served with new potatoes, prawn & chive cream sauce & seasonal vegetables

Desserts

- Christmas pudding**, served with warm brandy sauce (GF*, V)
Baileys Chocolate Fondant, served with vanilla clotted cream ice cream (GF, V)
Lemon Tart, served with raspberry coulis & pouring cream (V)
Chocolate Orange Tart, served with vegan cream (GF, VG)
Trio of sorbets (GF, VG)

Coffee, chocolate mint & mini mince pie to finish (V, GF*)

2 Courses £20.00
3 Courses £26.00