



CHRISTMAS MENU

Butternut squash and chestnut soup served with crusty bread (Vg)

Baked Goats cheese with pistachio crumb served on homemade sour dough with caramelised red onion chutney and roquette salad (V)

Duck a la orange terrine served with Melba toast and caramelised red onion chutney

Classic prawn cocktail in a silky Marie-rose sauce

Turkey Breast Escalope, filled with a gluten-free Chestnut & Cranberry stuffing, wrapped in pancetta served with all the roast trimmings

Slow braised beef short rib, creamy dauphinoise, bacon fried greens, red wine jus

Salmon en crouete with a hollandaise sauce served with crushed garlic new potatoes and seasonal vegetables

Chestnut, pistachio and pinenut roast, stuffing, roasted potatoes, seasonal veg and a rich vegan gravy

Christmas pudding, brandy cream

Lemon posset with Chef's shortbread

Cheese selection, biscuits, chutney etc. (£4 supplement)

Sticky toffee pudding with cream, custard or ice cream

Trillionaire tart with cream (Vg), custard or ice cream
(vegan ice cream available on request)

Mince pies to finish you off!

2 course £29.95

3 courses £35.95