

STARTERS

Classic prawn cocktail (GFA)

Wholemeal bread

Brie wedges (V)

Cranberry sauce, salad

Roasted red pepper & tomato soup

(GFA) (V)

Toasted ciabatta, butter

Homemade duck liver & apricot pate

(GFA)

Toasted ciabatta, onion marmalade

Buffalo cauliflower wings (VG, V, DF)

Dressed salad leaves, sweet chilli Mayonnaise

GF - Gluten free

GFA- Gluten free available

V - Vegetarian

VG - Vegan

DF - Dairy-free

MAINS

Traditional Beef or Turkey roast

Mash potato, roasted root vegetables, pigs in blankets, onion & sage stuffing, Yorkshire pudding

Butternut squash & lentil wellington

(VG) (V) (DF)

Baby potatoes, roasted root vegetables

Chestnut roast (V)

Mash potato, Yorkshire pudding, sage & onion stuffing, roast potatoes, roasted root vegetables

Smoked haddock & prawn gratin

Toasted ciabatta, seasonal vegetables

DESSERTS

Mirrored chocolate torte (VG) (V) (DF)

(GF)

Vanilla ice cream

Bailey's cheesecake (V)

Pouring cream

Sticky toffee Christmas pudding (V)

Brandy sauce

Apricot and raspberry frangipane (V)

Raspberry coulis, pouring cream

2 course - £25.95

3 course- £31.95

KIDS

2 course - £15.95

3 course - £21.95