Available 17th Nov-31st Dec

Lunch & Dinner

Festive Menu

Starter

Carrot & Ginger Soup gf

Pumpkin Seeds Corn Bread Loaf Smoked Salmon gf

Toasted Croissant Spring Onion Cream Cheese

Chicken Liver Pate gf

> Quince Jelly Toasted Bread

Deep-fried Brie Bites gf

Lemon Dip Raspberry Balsamic

Mains

Roast Potatoes, Carrots, Sprouts, Red Cabbage

Roast Turkey gf

Pig in Blanket, Stuffing, Cranberry Sauce

King Prawn Thai Curry gf

Coconut Milk, Butternut Squash, Spinach Basmati Rice

Sirloin of Beef gf

Black Garlic Butter Proper Gravy

Mushroom Bourguignon Pie vg, gf

> Mashed Potato Red Wine Sauce

Dessert

Christmas Pudding gf

Brandy Custard

Chocolate Brownie gf

Chocolate Sauce Vanilla Ice Cream Sticky Toffee Pudding gf

Toffee Sauce Vanilla Ice Cream

Apple & Blackberry Crumble gf, vg Vanilla Custard

1 Course £30

2 Course £35

3 Course £40

10% Service Charge