



Christmas Menu



Starters

Festive Baked Camembert (V) (GF*)

infused with rosemary & garlic, topped with warm cranberry sauce & served with baked crostini

Lightly Spiced Parsnip Soup (V) (GF*) (Vg*)

served with petit pan, salted butter & parsnip crisps

Chicken Liver & Cognac Pâté (GF*)

served with spiced tomato chutney & toast

Mains

Traditional Roast Turkey (GF*)

served with seasonal vegetables, crispy roast potatoes, sausage meat stuffing, pigs in blankets & Yorkshire pudding

Slow Cooked Beef Brisket (GF)

served over creamed horseradish mashed potato, with tenderstem broccoli and rich gravy

Oven Baked Salmon Supreme (GF)

served over herby crushed new potatoes, with seasonal vegetables & a white wine cream sauce

Wild Mushroom, Spinach & Chestnut Wellington (V) (Vg)

served with seasonal vegetables, crispy roast potatoes, sage & onion stuffing & Yorkshire pudding

Desserts

Warm Chocolate Brownie (V) (GF)

served with gingerbread ice-cream

Biscoff Cheese Cake

served with vanilla ice cream

Traditional Christmas Pudding (V) (Vg) (GF*)

served with brandy sauce

Cheese Board (V) (GF*) (£2.50 supplement)

Brie, Cheddar & Stilton with frozen grapes, spicy tomato chutney & crackers

2-Courses from £24.50

3-Courses from £29.50

Allergen Information:

(GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (*) Option Available

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