

FESTIVE MENU

MONDAY TO SATURDAY 12 NOON - 8PM

STARTERS

Roasted parsnip soup, parsnip crisp, toasted sour dough (V) (GF)

Smoked salmon mousse, crème fraiche , lime & dill (GF)

Chicken liver parfait, caramelised red onion marmalade, herb croutons (GF)

MAINS

Oven roasted turkey breast, chestnut & sage stuffing & red current jus (GF)

Traditional nut roast, truffle & walnut oil (V) (GF)

Both the above served with roasted potatoes, maple glazed parsnips, Brussel sprouts & almond fricassee

Ox cheek suet pudding, heritage carrots, wholegrain mustard mash, red wine jus (GF)

Pan fried fillet of seabass, tender stem broccoli toasted almonds, dauphinoise potato, garlic pesto (GF)

DESSERT

Warm traditional Christmas pudding with brandy custard (V)

Dark chocolate fondant, vanilla bean ice cream, shortbread crumb (V)

Lemon tart, passionfruit coulis, mango sorbet (V) (GF)

2 courses
£26.50 per person

3 courses
£32.00 per person