

CHRISTMAS MENU

STARTER

Roasted parsnip soup, parsnip crisp (ve, available gf)

Smoked leek tart, dill creme fraiche (v)

Chilli & coriander fishcakes, bloody mary dressing (gf)

Pork & chestnut terrine, radicchio, orange dressing (gf)

MAIN COURSE

Roast cauliflower chasseur (ve,df)

Trout fillet, beurre noisette (gf)

Pork chop, honey & mustard gravy (gf,df)

Slow braised beef, herb, onion & red wine gravy (gf,df)

Bacon wrapped turkey roulade, chestnut stuffing (gf,df)

all served with roast potatoes, root vegetables & greens

DESSERT

Sticky toffee pudding, vanilla ice cream (v)

Chocolate parfait, caramelised white chocolate,
orange sauce, almond biscuit (v, gf)

Apple, cinnamon & nutmeg rice pudding
(ve, gf)

2 Course **£35**

3 Course **£42**

*Please inform us if you have any allergies or
intolerances*

*There will be an optional 10% service charge
added to your bill*

