

STARTERS

Winter vegetable soup & parsnip crisps (av & agf)
with local breads

Ham hock terrine with fig & cranberry chutney (agf)
with artisan bread

Smoked mackerel pate (agf)
Melba Toast with pickled fennel and onion salad

Wild mushroom and brie tartlet (vg)
with cranberry sauce and dressed leaves

MAINS

Roasted crown of Turkey (agf)
Yorkshire pudding, stuffing, pigs in blankets and brussel sprouts.

Beef Bourguignon with chestnut mushrooms and shallots
with braised red cabbage & mash

Pan fried seabass with samphire and lobster cream
with new potatoes

Butternut squash and parsnip puff pastry parcel (v)
with vegan gravy and braised red cabbage

**All served with garlic and thyme roasted potatoes and seasonal vegetables
unless stated otherwise**

DESSERTS

Traditional Christmas pudding & brandy sauce (agf)

Duo of chocolate cheesecake *with vanilla chantilly cream*

Apple & blackberry crumble *with homemade custard* (agf, av)

Vanilla crème brûlée & homemade biscuit (agf)

Selection of cheese & biscuits *with caramelised onion, fig chutney and grapes*
- £3.50 supplement (agf)

Coffee & Mince Pies £2.95

agf - ask for gluten free, av - ask for vegan, gf - gluten free, vg - vegetarian, v - vegan

Three courses £31.95

The-Christmas Meal



