

XMAS PARTY MENU

LUNCH

AVAILABLE FROM 20 NOVEMBER

STARTERS

- Leek & potato soup** with herby crouton and crispy leeks ^{GFA, VEG}
- Duck liver and orange pate** served with a fig & apple chutney, melba toast ^{GFA}
- Stilton Mushrooms** on a toasted sourdough, balsamic glaze, rocket leaves ^{GFA, VEG}
- Hummus** served with toasted pitta and olives ^{GFA, VEG}
- Traditional prawn cocktail** with sourdough bread ^{GFA}

MAINS

- ROASTED TURKEY BREAST** ^{GFA}
with Sage and Onion Stuffing and Pigs in Blankets, red wine gravy
- ROASTED TOPSIDE OF BEEF** ^{GFA}
with Yorkshire Pudding, red wine gravy
- CRISPY PORK BELLY** ^{GFA}
with Black Pudding & Caramelised Red Onion, red wine jus
- PAN FRIED SEABASS** ^{GFA}
with a Salsa Verde Sauce

ALL OF THE ABOVE ARE SERVED WITH ROASTED GOOSE-FAT POTATOES, HONEY-GLAZED CARROTS AND PARSNIPS, AND SEASONAL GREENS WITH GARLIC AND PARSLEY BUTTER.

- GOATS CHEESE SALAD** ^{GF, VEG}
Topped with Caramelised Walnuts, Apple Puree & Beetroot
- WILD MUSHROOM RISOTTO** ^{GF, VEG}
Crushed Nuts & Balsamic Glaze

DESSERT ^{VEG}

- Traditional Christmas pudding** with Brandy sauce ^{GFA}
- Cheesecake of the day** with a berry compote & ice cream ^{GFA}
- Tiramisu** with a chocolate dusting ^{GFA}
- Lemon Posset** with berry coulis & Lemon Meringue ^{GFA}
- Selection of ice cream or sorbets** ^{GF}

FULL VEGAN MENU AVAILABLE ON REQUEST

^{GFA -gluten free available}

2 Course £28
3 Course £34

TERMS & CONDITIONS

PRE-ORDER REQUIRED **10 DAYS PRIOR** TO THE RESERVATION DATE.
PLEASE INFORM US OF ANY DIETARY REQUIREMENTS OR SPECIAL REQUESTS
WHEN PLACING YOUR PRE-ORDER
TO SECURE BOOKING: PLEASE PAY **£10 NON-REFUNDABLE** DEPOSIT WITHIN **7 DAYS**.