



# Festive Menu

AVAILABLE FOR BOOKINGS BETWEEN  
WEDNESDAY 25TH NOVEMBER – WEDNESDAY 28TH DECEMBER  
EXCLUDING SUNDAYS  
2 COURSE £24.95 3 COURSE £29.95

## Starters

Roasted Carrot & Sweet Potato Soup  
served with warm crusty bread & proper butter *v/gfo/veo*

Smooth Chicken Liver and Brandy Parfait  
served with a home-made Christmas chutney & ciabatta toast

Smoked Salmon Bruschetta  
with cream cheese, sweet chilli & pickled cucumber *gfo*

Button Mushrooms  
baked with garlic, white wine & cream *v*

## Mains

Traditional Roast Turkey  
Slow roasted turkey, roast potatoes, glazed parsnips, sautéed Brussels sprouts, stuffing, pig in blanket & a rich redcurrant gravy. Vegan nut roast option also available *gfo/veo*

Winter Vegetable Cassoulet  
Roasted butternut squash & parsnip cassoulet topped with feta and toasted pine nuts. Served with warm crusty bread *v/gfo*

The Festive Burger  
Our festive feast beef burger topped with melted brie, and cranberry sauce, served in a brioche bun & topped with a pig in blanket. Served with rosemary salted fries and a pot of gravy

Salmon Fillet  
Baked salmon fillet, hollandaise sauce, crushed chorizo new potatoes, charred lemon & sautéed greens *gf*

## Homemade Desserts

Christmas Pavlova  
Our delicious pavlova topped with whipped cream, festive fruits & cinnamon crumble *gf*

Warm Biscoff Brownie  
Biscoff and triple chocolate brownie with Chantilly cream.

Christmas Pudding Ice Cream Sundae  
With vanilla ice cream, cream, salted caramel & chocolate sauce *veo*

White Chocolate Cheesecake  
White chocolate cheesecake with a passion fruit coulis

