FEASTIVE menu

- 3 COURSES £27.95 -

FESTIVE FIZZ?

A BOTTLE OF OUR HOUSE PROSECCO FOR JUST £20.00
WHEN PRE-ORDERED

STARTERS

Chicken liver parfait, port sauce, cranberry fruit toasts (gfa)

Smoked peppered mackerel, dill dunked cucumber salad (gf)

Fig, roasted beetroot, goats cheese & rocket salad (v)

Smoked duck, orange & pickled walnut salad

Roasted sweet potato, butternut &§ leek soup,
dressed shoots, ciabatta (vv)(gfa)

MAINS

- All mains come with sharing bowls of roast potatoes,
christmas veg & extra gravy pots -

Santa's stuffed turkey escalope with a Parma wrap,
pig in blanket & a red wine reduction

Braised lamb rump with a pea puree, baked onion & a nutty
hazelnut crumb (gf)

Salmon, creamed leek & baby spinach en croute, béarnaise sauce

Pan seared Pork T-bone, ale chutney, pork scratching's (gf)

Free range wild mushroom, courgette & pickled walnut wellington,
red wine jus (vv)

Roast beef striploin, horseradish cream,
& Yorkshire pudding

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (gf)

Santa's Xmas pudding, brandy sauce, red current cherries (gf)

Clementine tart, berry jam, pouring cream

Dark chocolate brownie, vanilla ice cream, orange crumb (gf)

Passion fruit & dark chocolate tart, vanilla ice cream (vv)

Three cheese cheeseboard, chutney, savory toasts (+£1.50)

Finsh the meal with some of our cheese platters? or looking for
coffee & mince pies? We can help...

CHEEEEEEEEEEEESE PLATTER £50

Immature, naughty cheddar wedges (v)

Stilton with an apple & cider chutney (v)

Brie served with a bundle of fruit toasts (v)