



PRE-ORDER CHRISTMAS MENU
3 COURSES & GLASS OF BUBBLY - £30

STARTERS

Chicken Liver and Brandy Pâté, House Chutney, mixed leaves and Sourdough toast.

Warm Candied Beetroot & Lentil salad, charred Baby Gem & Goats' Cheese
with Honey Mustard dressing - vegan option available

Spiced butternut squash & chestnut soup with parsnip crisps
& sourdough bread - (vegan)

MAINS

Bronze Turkey Crown, Bacon wrapped Chipolatas and Rosemary & Chestnut Stuffing
with all the Trimmings in a Red Wine Jus

Slow Braised Pork Belly, Dauphinoise Potatoes, steamed Tender Stem Broccoli,
Baby Carrots & an Apple Cider Jus

Warm Winter Salad of Roast Beetroot, Squash, Pumpkin, Red Onion, Pepper, Sweet Potato
with Grilled Halloumi - (vegan option available)

Roast Pumpkin, Kale & Vegan Cheddar Baked Filo parcels with Warm Quinoa, Roast Pepper &
Pomegranate Salad with a Rocket Pesto - (vegan)

DESSERTS

Warm Chocolate Fondant with Vanilla Ice Cream

Bread & Butter Pudding with Warm Butterscotch Sauce

& Vanilla Custard – vegan option available

Apple, Raisin & Cinnamon Strudel

with a Winter Berry Compote or Custard – (vegan)

*PLEASE MAKE US AWARE OF ANY ALLERGIES OR DIETARY
REQUIREMENTS WHEN ORDERING
ALL PRE - ORDERS MUST BE PLACED AT LEAST 7 DAYS PRIOR TO BOOKING DATE*