

Festive Menu

2 Courses £28 - 3 Courses £32

**Midweek
Offers
Available**

Ask the team
for more details.

Starters

Roasted butternut squash, honey & sage soup (vg)
served with a warm bread roll and butter 504 kcal

Smoked salmon with beetroot
with dill cream cheese, rocket and bloomer slices 684 kcal

Chicken liver pate
served with red onion chutney, gherkins, dressed watercress and toasted sourdough 794 kcal

Rosemary and garlic baked cheese mushrooms (v)
with buttered spinach, parsley chilli crumb and toasted ciabatta 386 kcal

Mains

***Turkey with all the trimmings**
served with seasonal veg, roasted potatoes, pigs in blankets, cranberry sauce and gravy 1557 kcal

Mushroom, brie and cranberry wellington (v)
served with seasonal vegetables, roasted potatoes and gravy 1580 kcal

Aged fillet of beef (+ £5 supplement)
served with sweet potato colcannon, buttered sprouting broccoli and veal jus 1327 kcal

Salmon and mushroom wellington
served with sprouting broccoli, new potatoes and a tarragon sauce 1027 kcal

Spiced roasted cauliflower (vg)
served with garlic mayo, paprika couscous, beetroot, rocket and herb dressing 792 kcal

Desserts

Christmas pudding (v)
served with brandy custard 472 kcal

Lotus Biscoff cheesecake (v)
served with Chantilly cream & winter berries 1027 kcal

Orange & chocolate tart (vg)
served with passion fruit, orange, marinated berries, mint salad and vanilla ice cream 461 kcal

Apple & blackberry crumble (gf)
served with vanilla custard 562 kcal

Adults need around 2000 kcal a day. **ALLERGEN INFORMATION** For any allergies or intolerance's, please make your server aware before ordering. Please ask a member of the team for full allergen information. **(v)** Suitable for vegetarians. **(vg)** Suitable for vegans. **(gf)** Gluten Free