



Christmas Menu

Starters

Homemade Curried Parsnip Soup (V) (Ve) (Gf)
served with a rustic roll.

Homemade Salmon & Dill Pate (Gf)
with warm toast

Homemade Creamy Garlic & Stilton Mushrooms (V) (Gf)
served on rustic toast.

Homemade Breaded Brie (V) (Gf)
served with red onion marmalade.

Mains

Traditional Roast Turkey (Gf)
with all the usual trimmings.

Slow Braised Belly Pork (Gf)
served with homemade apple fritters.

Baked Salmon Fillet (Gf)
topped with a garlic, Pancetta & sun-dried tomato creamy sauce.

Homemade Sweet Potato & Spinach Nut Roast (V) (Gf)

Desserts

Christmas Pudding (V) (Ve No Sauce) (Gf)
served with a rich brandy sauce.

Homemade Mint Choc Chip Cheesecake (V)
with fresh cream

Homemade Raspberry Crème Brulee (V) (Gf)

A Selection of Cheese & Biscuits (V)

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**Followed by Coffee and Mince Pies** (V)

Three Courses £29.95 ~ Two Courses (main & dessert) £23.95

(Not available on Sundays)

Booking is essential.

