



Christmas Menu

Starters

**Homemade spiced
butternut squash soup** (V) (Ve) (Gf)
served with a bread roll.

Ham hock & pea terrine (Gf)
with a rustic roll & piccalilli.

Deep fried battered king prawns
with homemade chilli sauce.

Tomato & mozzarella salad (V) (Gf)
served with a homemade balsamic dressing.

Mains

Traditional roast turkey (Gf)
with all the usual trimmings.

Slow braised steak (Gf)
on celeriac mash with a rich red wine gravy.

Poached tilapia fillet (Gf)
with a creamy sweet pepper sauce.

Homemade mushroom stroganoff (V) (Gf)

Desserts

Christmas pudding (V) (Ve) (Gf)
served with a rich brandy sauce.

Vanilla & Biscoff cheesecake (V)
with fresh cream.

Homemade Baileys chocolate syllabub (V) (Gf)
with shortbread.

A selection of cheese & biscuits (V)

Three courses £32.95 ~ Two courses (main & **dessert**) £25.95

(V) = Vegetarian (Vg) = Vegan (Gf) = Gluten free Please state as changes may have to be made

**Why not add
a coffee and mince pie**
Just £2.95 per person.

Not available on Sundays.

Booking is essential.

