

Christmas Menu

Starters

Homemade Tomato & Roasted Red Pepper Soup
served with crusty roll (*GF/V/VE)

Homemade Prawn & Smoked Salmon Mousse
served on a bed of greens with Melba toast (*GF)

Seasonal Pate

served with dressed salad, crusty roll and chutney

Mains

Turkey with Yorkshire Pudding & Pigs in Blankets
with parsnips, Brussels sprouts, carrots, roast potatoes and homemade gravy (*GF)

Baked Beetroot Wellington

with parsnips, Brussels sprouts, carrots, roast potatoes and homemade gravy (V/VE)

Bass en Papilote

with minted new potatoes, parsnips, Brussels sprouts, carrots and creamy white sauce (GF)

Choice of Rump or Sirloin Steak

with sea salt and rosemary chips, peas, mushroom and grilled tomato (GF)

Desserts

Traditional Yule Log

served with berry compote and vanilla ice cream

Christmas Pudding

served with warm brandy sauce (*GF)

Ice Cream or Sorbet

ask your server about selection of flavours (GF/V/VE)

Followed by Coffee or Tea served with Minced Pies (*GF)

Two Course £27 / Three Course £30

*GF = Gluten Free option available subject to pre-order received 2 weeks prior to reservation
GF = Gluten Free / V = Vegetarian / VE = Vegan