

Festive Menu

2 courses £32
3 courses £38

STARTERS

Duck prosciutto with plum and pistachio salad

GF, DF

Roasted butternut squash soup, served with warm bread

GFO, DF, VGN

Potted mushroom pate, served with crostini's and rocket salad

GFO, DF, VGN

Blueberry and gin salmon gravlax, fennel, radish and lemon gel salad

GF, DF

MAINS

Roast turkey or strip loin, served with yorkshire pudding, pigs in blanket, roast potatoes and seasonal vegetables

GFO

Lime and tarragon crusted cod loin with a prosecco cream sauce, served with roast potatoes and seasonal vegetables

GF

Garlic and apricot polenta with vegan gravy, served with roast potatoes and seasonal vegetables

GF, DF, VGN

Brie and cranberry stuffed chicken supreme wrapped in parma ham served with roasted new potatoes with ratatouille

GF

DESSERTS

Pinacolada cheesecake

Chocolate orange brownie, served with ice cream

Christmas pudding with brandy sauce

GF

Saffron and prosecco poached pears with orange cream and amaretto crumb

GFO, DF, VGN

To finish, coffee and mince pies