

CHRISTMAS MENU 2019

Our festive menu will be available from 2nd Dec to 24th Dec

by reservation and pre-order.

<u>To Start</u>

*Duck & Orange Pate (GF) with a Brioche Roll & Chutney (GF Bread option)

*Honey Roasted Parsnip & Meadowsweet Soup (V) (VE) (GF) Parsnip Crisps

*Potted Crab with Pickled Cucumber (GF) with Tomato Focaccia Bread

Main courses

*Traditional Roast Turkey with Traditional Veg & Roast Potatoes

*Festive Nut Roast with Traditional Veg, Roast Potatoes & a Douglas Fir & Red Wine Sauce (V) (VE)

*Pan Fried Seabass with Cauliflower, a Sea Veg Potato Cake

& Fish Cream (GF)

*Confit Pork Belly, Broccoli, Pickled Baby Onions

& Burnt Leek Bubble & Squeak (GF)

<u>Desserts</u>

*Traditional Christmas Pudding

*Cherry Plum Gin Crumble

*Sticky Toffee Pudding

*Cheese Board

TWO COURSES £20 THREE COURSES £26

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<u>roebuckv</u>	<u>wincheste</u>	<u>r@gmail.cor</u>	<u>n</u>			
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