





## STARTERS

Roasted butternut squash soup drizzled with maple syrup served with freshly baked focaccia. VGA, GFA

Duck & Green Peppercorn Terrine served with Cranberry compote , baby gherkins and toasted Focaccia GFA

Breaded brie served with green salad and warm cranberry sauce

Scottish Langoustines in white wine creamy sauce & hint of herbs and chilli with toasted focaccia GFA

## MAINS

Roast turkey, sage, onion and cranberry stuffing Old Spot sausage wrapped in smoked bacon, roast potatoes, red wine gravy GFA  $^{\rm \pm}$ 

Pan Seared seabass fillet, lemon& herb crumb, parsley creamy sauce

Pan roasted chicken supreme, leek & mushroom cream sauce, truffle oil, buttered mash GFA <sup>‡</sup>

Beef & Malbec Bourguinion, baby onions and buttered mash potato GFA \*

Christmas Burger , buttermilk chicken burger topped with brie, pigs in blanket warm cranberry sauce served with French fries .

Gran Cotechino Precotto Italian Pork handmade pork sausage served on slow cooked Lentil & Vegetable Stew with Red Wine Jus +£3

Mushroom bourguinion pie, buttered mash, red wine gravy VEA, GFA \*



Christmas pudding served with physalis and cream GFA

Chocolate and Orange Cake GFA

Sticky toffee pudding served with ice cream or custard

Apple pear crumble served with choice of ice cream or custard VGA

Salted Caramel Cheesecake served with ice cream of your choice GFA

Mini mince pies, coffees and festive cocktails available

Beer & Cider £80 Choose 15 bottles of our bottle Beers or Ciders Drinks Packages

Cocktails £90

Wine & Fizz £120 Choose 4 bottles of Prosecco. House white, red or rose

Wine, Fizz & Beer/ Cider £180 bottles of Prosecco, 2 bottles of wine and 15 bottles beer / cic

## 3 COURSES - £32.95 | 2 COURSES - £28.95 |

## Remember to check our Drinks packages

V Suitable for vegetarians. VGA Vegan option available. GFA Non-gluten option available. ‡ Contains alcohol..