



FESTIVE MENU

2 COURSE £28 3 COURSES £34

1ST DECEMBER-23RD DECEMBER (EXCLUDING SUNDAYS)

STARTER

Ham Hock Terrine

Pickled vegetables, toasted sourdough, cranberry chutney

Wild Mushroom & Chestnut Pâté (V, Vegan option)

With gluten-free toast & winter chutney.

Roast Parsnip & Apple Soup (V, Vegan & GF)

Creamy winter soup topped with toasted seeds and herb oil.

Prawn Cocktail (GF)

Baby gem, Marie Rose, paprika dusting.

MAIN COURSE

Roast Turkey (GF)

Sage & onion stuffing, pigs in blankets, roast potatoes, brussel sprouts, roasted roots, cranberry sauce.

Slow-Braised Pork Belly (GF)

Apple purée, crispy crackling, seasonal greens

Salmon Fillet (GF)

Herb potatoes, wilted spinach, dill cream.

Pineapple-Glazed Duck Breast (GF)

With fondant potato, green beans & red wine jus.

Vegan Festive Wellington (VE)

Chestnut, mushroom & spinach, vegan gravy.

Wild Mushroom Risotto (V, VE*, GF)

Truffle oil, parmesan (*vegan option available).

DESSERT

Christmas Pudding (V) With brandy custard & redcurrants.

Vegan Chocolate & Hazelnut Torte (Vegan, GF) With coconut cream.

Buche de Noel (Christmas Log) With vanilla cream

Chestnut and Brandy Pavlova With vanilla cream