



TO START

Homemade spicy tomato soup with basil oil with homemade garlic roll *Ve*

Pork & chicken terrine with apricots & pistachios, with sour dough toast & peach and mango chutney

Chestnut risotto with truffle oil *GF*

Salmon gravlax, citrus & gin home cured, chive cream & leaves *GF*

MAINS

Traditional roast turkey, chipolata, cranberry stuffing, roast potatoes & seasonal vegetables *GF*

Homemade nut roast available

Smoked chicken supreme & mixed bean cassoulet with crusty bread

Beef rib braised in red wine & rosemary with chive mash potato,
honey roast carrots, red cabbage & rich cranberry gravy *GF*

Mushroom and chestnut pithivier with herby roast potatoes,
tender stem broccoli & garlic cream sauce *V*

DESSERT

Christmas pudding with creamy homemade brandy custard

Ginger crème brûlée with orange shortbread

Cherry pavlova *GF*

Chocolate tart with clotted cream ice cream

AVAILABLE 30TH NOVEMBER - 22ND DECEMBER

£18 - 2 COURSES £21 - 3 COURSES

BOOK BEFORE 6TH NOVEMBER & RECEIVE COMPLEMENTARY GLASS OF PROSECCO
NON-REFUNDABLE DEPOSIT £10 PP REQUIRED AT TIME OF BOOKING &
A PRE ORDER 1 WEEK PRIOR TO BOOKING DATE
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR TABLES 8 OR MORE