



CHRISTMAS MENU

Served 12pm - 8:30pm

Two courses £30.95 | Three courses £38.95

STARTERS

MUSHROOM & SAGE SOUP (V/VE/GFO)*
with farmhouse bread

BATTERED CRISPY PIGS IN BLANKETS
with hot honey

BREADED BRIE (V/GFO)*
with chilli & cranberry chutney

BEETROOT & GIN GRAVLAX (GFO)*
with horseradish cream

MAINS

HERB ROASTED TURKEY (GFO)*
with roast potatoes, sage & onion stuffing, pig in blanket & honey roasted root vegetables

BRAISED SHORT RIB OF BEEF (GFO)*
with dauphinoise potatoes & honey roasted root vegetables

CRANBERRY & APRICOT NUT ROAST (VE/V)
with roast potatoes and honey roasted root vegetables

GOATS CHEESE & SQUASH PIE (V)
with mashed potatoes

ALL SERVED WITH SEASONAL VEGETABLES & GRAVY

PAN FRIED SEABASS (GFO)*
with sauteed new potatoes & samphire

EXTRAS

SEASONAL VEGETABLES	£3.50
CAULIFLOWER CHEESE	£4.50
PIGS IN BLANKETS	£5.50
YORKSHIRE PUDDING	£1.00
ROAST POTATOES	£4.00

DESSERTS

BAILEYS & WHITE CHOCOLATE BREAD & BUTTER PUDDING
with vanilla ice cream

WARM CHRISTMAS PUDDING (GFO)*
with brandy sauce

COINTREAU & CLEMENTINE TRIFLE (GFO)*

BLACKBERRY CHEESECAKE

TRADITIONAL CHEESEBOARD FOR ONE
£3.00 SUPPLEMENT
mature cheddar, stilton, brie served with crackers, grapes, celery & red onion chutney

If you have any dietary requirements please get in touch and we will do our best to accommodate

Children’s menus, ten years and younger, are available upon request

V = VEGETARIAN VE = VEGAN GFO = GLUTEN FREE OPTION*

* prepared in a kitchen that handles gluten, we are not an allergen free kitchen and food is prepared in areas where cross contamination may occur. These dishes may not be suitable for coeliacs