Festive Menu

MONDAY - SATURDAY
2 COURSE £36 - 3 COURSE £42

STARTERS

Pulled Hamhock & Pork Shoulder Terrine *(DFO,GFO)*
Chutney, Mustard Milk Bun

Cured Sea Trout *(DFO,GFO)*
Roasted Apple Puree, Baby Beetroots, Micro Salad

Roasted Tomato Soup *(GFO, DFO, VGO, V)*
House Roll, Whipped Butter

MAINS

Turkey Ballotine *(DF, GF)*
Cranberry & Leg Meat Stuffing, Wrapped In Bacon, Gravy

Roasted Sea Bream *(GF)*
Crushed New Potatoes, Brown Butter Holindaise

Spiced Root Veg Filo Parcel *(DF, V, VGO)*
Celeriac, Spinach

All Served With Herbed Roasted potatoes, Sticky red cabbage, Sauteed sprouts, Glazed Roots, Market greens *(ALL GF , DF , V)*

DESSERTS

Bread & Butter Pudding *(V)*
Baileys and Custard

Sticky Toffee Pudding *(V)*
Butterscotch sauce

Fruit Cake *(V, VGO, GFO)*
Brandy Sauce

Trio of Cheese *(V, GFO)* +£3
Seasonal Chutney, Crackers, Celery, Fruit

VEGAN VG VEGETARIAN V GLUTEN FREE GF
VEGAN ON REQUEST VG* GLUTEN FREE ON REQUEST GF*