

FESTIVE MENU

£30 for 2 courses or £35 for 3 courses

HAM HOCK & PEA TERRINE

Sour dough toast & piccalilli (gf on request)

CLASSIC PRAWN COCKTAIL

King prawns with a Marie rose sauce, crisp lettuce & brown bread (**gf on request)

BEEF BRISKET CROQUETTES

Horseradish crème fraiche & watercress

BAKED FIGS & GOATS CHEESE SALAD

Rocket, walnuts, pomegranate & hot honey (gf & v)

ROAST BREAST OF TURKEY WITH ALL THE TRIMMINGS

Pigs in blankets, sausage meat stuffing & crispy roasties and seasonal veggies (**gf on request)

ROASTED SIRLOIN OF BEEF

Potatoes Mille Feuille, seasonal veggies and a Bordelaise sauce (gf)

TUSCAN SALMON FILLET

Creamy garlic sauce with spinach & tomatoes, new potatoes & green beans (gf)

MEDITERRANEAN VEGETABLE TART

Tenderstem broccoli & roast potatoes (v, ve)

CHRISTMAS PUDDING

Brandy sauce

STICKY GINGERBREAD PUDDING

Stem ginger caramel sauce with vanilla ice cream

CHOCOLATE & CHESTNUT TART

Mascarpone cream

CHEDDAR & BLUE CHEESE BOARD

Longmans mature cheddar & Camelot Blue with crackers & chutney (**gf on request)



Menu available for pre orders only on all Tuesdays, Wednesdays, Fridays & Saturdays in December until 19th.

(**gf) can be adapted to suit a gluten free diet but we must know before you order to make the relevant changes to the dish. (ve) suitable for a vegan diet. (df) does not contain dairy. (v) suitable for a vegetarian diet. Please make us aware of any food intolerances or allergies before making your choices.