

Festive Menu

2 COURSES - £25.95 PER PERSON

3 COURSES - £29.95 PER PERSON

Starters

Winter Roasted Butternut Squash Soup (GF/VE)

toasted seeds

celery

Duo of Salmon Terrine (GF/DF)

roasted shallot puree & spinach oil

fish

Smoked Ham Hock, Leek & Gruyere Tartlet

watercress salad & tomato remoulade

gluten, dairy, egg, mustard, sulphites

Mains

Roast Breast of Turkey (DF/GF on req)

cranberry stuffing, pig in blanket, pan gravy,

roasted potatoes & seasonal vegetables

gluten, celery, sulphites

Roast Cod Loin (GF/DF)

cumin roasted new potatoes, lemon & parsley oil

fish

Winter Vegetable & Potato Pie (VE)

hearty herb gravy, roasted parsnips & carrots

gluten, celery, soya

Desserts

Christmas Pudding GF/DF on req)

rum sauce & cherry syrup

gluten, dairy, sulphites

Rich Chocolate Mousse (GF)

white chocolate shard & bitter orange syrup

soya, eggs, dairy

Orange Panna Cotta (GF on req)

cranberry gel & gingerbread

dairy, gluten

Freshly Brewed Tea or Coffee

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