

Festive Menu

AVAILABLE 1ST - 24TH DECEMBER

STARTERS

HOMEMADE LENTIL SOUP

Freshly baked bread & butter. GFA/DFA

SMOOTH CHICKEN LIVER PATE

Red onion chutney & toasted crostini. GFA

CREAMY MUSHROOM BRUSHCETTA

Toasted garlic ciabatta, freshly grated parmesan and truffle oil. GFA/DFA

TRADITIONAL PRAWN COCKTAIL

Baby prawns, Marie rose sauce, shredded baby gem, cherry tomatoes, fresh lemon & smoked paprika. GFA/DFA

MAINS

TRADITIONAL ROAST TURKEY

With all the festive trimmings. GFA/DFA

BRAISED BLADE OF BEEF

Slow braised blade of beef, horseradish mashed potatoes, savoy cabbage & red wine jus. GFA/DFA

VEGETABLE KIEV

Creamy cheese and garlic filled Kiev of vegetables with sautéed potatoes & green beans.

BAKED FILLET OF SALMON

Crushed baby potatoes, wilted spinach, asparagus & dill cream sauce. GFA/DFA

DESSERTS

HOMEMADE CHRISTMAS PUDDING

Brandy creme anglaise & redcurrants.

LEMON POSSET

Homemade shortbread biscuit, raspberry coulis & micro lemon balm. GFA

WHITE CHOCOLATE & BAILEYS CHEESECAKE

Toasted marshmallows & vanilla ice cream.

SELECTION OF ICE CREAM OR SORBET

GFA/DFA

3 Course £31.95

GFA - GLUTEN FREE OPTION AVAILABLE | DFA - DAIRY FREE OPTION AVAILABLE

FOOD ALLERGIES & INTOLERANCES

Please speak to your server about the ingredients in your meal when placing your order regarding any allergies, intolerances, or religious beliefs. Some dishes can be prepared as vegetarian or vegan - please ask your server.