

# Festive Menu

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2 OR 3 COURSE - £25/£30 PER PERSON

## Starters

Smoked salmon, pickled cucumber, dill butter, toasted sourdough  
Chicken and wild mushroom terrine, cornichons, seeded crackers  
Roasted celeriac soup, chestnut gremolata, toasted sourdough (vg)

## Mains

Roast turkey, roast potatoes, maple roasted carrots and parsnips, leeks and peas, savoy cabbage, Yorkshire pudding, pigs in blankets, stuffing & gravy  
Vegan beetroot wellington, roast potatoes, maple roasted carrots and parsnips, leeks and peas, savoy cabbage, vegan stuffing & gravy (vg)  
Festive beef burger, brie, bacon, cranberry sauce, pig in blanket, festive coleslaw, chips

## Desserts

Christmas pudding, brandy cream (vg)  
Chocolate brownie, salted caramel sauce, vanilla ice cream  
Lemon and raspberry posset with shortbread

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Menus are available from the 1st-22nd Dec. A booking deposit of £10 per person is requested to secure your booking. All menus must be pre-ordered in advance. All allergens & ingredients are available upon request, Please inform our staff of any allergies prior to placing your order. Please speak to a member of our team for further information.