## CHRISTMAS <br> DIN NER

SERVED MONDAY TO SATURDAY FROM 6.30PM AVAILABLE 1ST-24TH DECEMBER

Roasted tomato and basil soup, crusty bread $V$ RGF RVG
Prawn and smoked salmon cocktail, Bloody Mary mayonnaise RGF
Chicken liver pate, caramelised red onion chutney, sourdough croutes RGF
Creamy garlic mushrooms, toasted brioche, blue cheese rarebit, walnut dressed rocket $V$
Duo of melon and mango, Pina colada smoothie shot, passion fruit syrup GF VG

Roast turkey with all the festive trimmings RGF
Slowly roasted belly pork, grain mustard and leek mash, apple and calvados sauce, crackling GF
Chargrilled sirloin steak, honey roasted root vegetables, red wine and thyme jus GF
Escalope of salmon, asparagus and pea risotto, dill and smoked red pepper pesto GF
Courgette, aubergine, pimento and mozzarella galette, sun blush tomato and crispy caper salad $V R^{\imath} V G$
Winter vegetable and pearl barley cottage pie, wilted greens, shallot gravy VG

A selection of vegetables and potatoes
Christmas pudding, honeycomb ice cream, brandy sauce VRVG Lemon and lime posset, crystallised ginger and toasted coconut granola RGF V

Chocolate, black cherry and almond tart, cinnamon crème anglaise $V$
A selection of cheese with fruit chutney, crackers, celery and grapes RGF

£10pp non-refundable deposit required within 7 days of booking.

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[^0]:    (V) vegetarian (VG) vegan (GF) gluten free (RGF) request gluten free alternative ( $R V G$ ) request vegan alternative

    Please see our website or contact us if you require a menu for a date not shown. Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten \& other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.

    * Terms and conditions apply

