## CHRISTMAS

## DINNER

## SERVED FROM 6PM

## 29TH NOVEMBER TO 24TH DECEMBER

Winter vegetable and lentil soup, sour dough roll vg RGF
Smoked haddock, leek and mozzarella fishcake, rustic tomato sauce, rocket, basil oil
"Napoleons" classic prawn cocktail, Bloody Mary mayonnaise, buttered wholemeal bloomer RGF

Chicken and duck liver parfait, Christmas spiced plum and cranberry chutney, brioche toast RGF
Duo of melon and exotic fruits, coconut puree, crystalised ginger syrup, mango sorbet, toasted coconut VG GF

Hand carved roast turkey with all the festive trimmings RGF
Slowly cooked belly pork, clotted cream mash,
honey roasted root vegetables, crackling, sage jus GF
Chargrilled sirloin steak, crushed potato and beef shin hash, red onion compote, bone marrow gravy GF
Escalope of salmon, green herb crumb, crayfish and saffron risotto, butternut squash velouté RGF
Mushroom, spinach and sweet potato wellington, braised red cabbage and apples, thyme jus VG
All mains served with a selection of vegetables and potatoes
Biscoff cheesecake, toasted marshmallows, salted caramel pearls, caramel sauce Christmas pudding, rum soaked raisins, honeycomb ice cream, brandy sauce VRGF
Double chocolate brownie, cherry compote, Amaretti and cherry ice cream $v$ A selection of cheese, chutney, crackers, celery and grapes RGF


E10pp non-refundable deposit required within 7 days of booking.

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[^0]:    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 any food allergies, intolerances, coeliac disease, or other
    dietary requirement so that we can provide you with ingredient information to make a safe choice.
    As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen. * Terms and conditions apply

