



FESTIVE MENU

APPETISERS

Seafood Cocktail, Cocktail Prawns, Marie Rose Sauce, Iceberg Lettuce, Cucumber, Avocado, Tomato, Crayfish Tails, Toasted Focaccia

Roast Parsnip Soup, Roasted Parsnip Soup, Truffle Honey, Parsnip Crisps, Toasted Pumpkin Seed Rye Bread (VE) (V) (GF Available)

Chicken Liver Parfait, House Chutney, Toasted House White Bloomer, Cornichons

Charred Brie Bruschetta, Charred Brie, Toasted Focaccia, Spiced Pear Chutney, Confit Tomato, Basil Pesto, Baby Rocket

MAINS

Fish & Chips, Battered Haddock, Triple Cooked Chips, Mushy Peas, Curry Sauce, Tartare, Gherkin, Pickled Egg & Onion (GF)

Winter Squash Risotto, Arborio Rice, Roasted Winter Squash, Pumpkin Seeds, Pine Nuts, Basil Crisp, Crumbled Goats Cheese, Chilli & Sage Oil (GF) (V) (VE Possible)

Roast Turkey, Beef Dripping Roast Potatoes, Honey Roast Root Vegetables, Seasonal Greens, Pork & Apricot Stuffing, Yorkshire Pudding, Pig In Blanket, Rich Meat Gravy

Dry Aged Beef Burger, 6oz Beef Patty, Milk Bun, Mozzarella, Crispy Bacon, Smoked Brisket, Caramelised Onion, Peppercorn Mayonnaise, Iceberg Lettuce, Gherkin, House Seasoned Fries

Beetroot Tofu Wellington, Spinach, Puff Pastry, Mushroom, Beetroot Tofu, Olive Oil Roast Potatoes, Roasted Root Vegetables, Seasonal Greens, Mini Vegan Yorkshire Pudding, Roasted Vegetable Gravy

DESSERTS

House Made Christmas Pudding, Brandy Sauce, Frosted Red Currants

Pistachio Cheesecake, Chocolate Crème Chantilly, Pistachio Brittle

Orange & White Chocolate Crème Brulee, Clove Cookie, Winter Berry Compote

Pear & Toffee Crumble, Clotted Cream Ice Cream Or Custard

Cheese board, (supplement £4.50) 4 Cheese Selection, Grapes, Celery, Apple, Crackers, House Chutney, Whipped Butter, Pickled Onion, Gherkin

Homemade Ice Cream/Sorbet Selection, Ask Server For Selection (GF Available)



