

## **STARTERS**

Roasted parsnip & celeriac soup (VE)

Pressed ham hock terrine, spiced pear chutney, toasted sourdough Caprese Salad - Mozzarella, plum tomatoes, basil & balsamic glaze **(V)** Prawn & crayfish cocktail, baby gem lettuce, Marie Rose sauce & toasted brioche

## **MAIN DISHES**

Roast turkey, sage & onion stuffing, roast potatoes, seasonal vegetables, pigs in blankets, gravy & cranberry.

Slow roast pork belly, caramelized apple & cinnamon puree, mustard & sage jus Carrot, orange and ginger spiced wellington, vegan mushroom gravy (V)

Fillet of Salmon, leek cream sauce, roast potatoes, carrots & spouts

## **DESSERTS**

Traditional Christmas pudding & brandy sauce (V)

Eton mess, Chantilly, winter berries & fruit coulis (V)

Chocolate cheesecake with fruit compote

Glazed Lemon tart, cherry chantilly cream & cherry coulis

FOOD ALLERGIES & INTOLERANCES: BEFORE YOU ORDER
YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF, IF
YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS;
WE CANNOT GUARANTEE THAT ANY FOOD OR BEVERAGE
ITEM SOLD IS FREE FROM TRACES OF ALLERGENS. MENU
DESCRIPTIONS MAY NOT INCLUDE ALL INGREDIENTS AND
ALCOHOL MAY BE PRESENT IN SOME DISHES.

(V) VEGETARIAN (VE) VEGAN

Indulge in a splendid **2-course feast for two at just £49.95** (add a 3rd course for an extra £4.50 per person)!

Prefer dining solo? Enjoy a 2-course delight for £29.95

Plus, savor a complimentary small glass of house wine, a refreshing pint of beer, or a generous soft drink with your meal!

