

Saturdays only

**STARTERS** 

(last sitting 9.30pm)

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 Slow roast pork belly, caramelized apple & cinnamon puree, mustard & sage jus Carrot, orange and ginger spiced wellington, vegan mushroom gravy (VE) 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) Biscoff Cheesecake (VE) Chocolate cheesecake with fruit compote Glazed Lemon tart, cherry Chantilly cream & cherry coulis

FOOD ALL FRGIES & 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 scrumptious feast for just: 3-course £32 per adult / £16 child

2-Course £25.95 per adult / £13 child