

CHRISTMAS MENU

Broccoli, stilton & cider soup, with crusty bread (GF)
Smoked salmon & prawn parcel with lemon & dill dressing (GF)
Deep fried brie with raspberry coulis (V)
Beetroot & red onion tart tatin (V Vegan)

Traditional roast turkey with all the traditional trimmings

Grilled cheese & apple pork chop (GF)

Honey & orange roast seabass on a bed of spiced lentils (GF)

Roasted butternut squash with Christmas stuffing and cranberry, orange & rosemary sauce

All served with seasonal vegetables and potatoes

Traditional Christmas pudding with Brandy custard (GF VG available)

Vegan chocolate torte with dairy free ice cream (VG)

Meringue nest with mixed berries (GF)

Vanilla crème brulee (GF)

Bailey's cheesecake served with vanilla ice cream

Cheese board: 3 cheese selection with chutney, grapes, celery, and crackers.

Filter coffee or tea and mince pie

Two courses £32.00 Three courses £38.00

We are always happy to cater for any specific dietary requirements, Call 01531 660626 to reserve your table. Pre-ordering and deposit required 48 hours prior. This menu will be available every Monday, Friday, (12midday-3pm) and Saturday (12midday-4pm 5pm-8pm) from the 2nd until the 23rd of December.

