

FESTIVE MENU

PRE ORDERED ONLY...

STARTERS

Roasted Red Pepper & Tomato Soup (v, gf)

With salt crusted sourdough bread

Seared Venison

With a creamy parsnip puree, lemon honey & crispy wasabi rice chips

Spiced Feta, Pistachio & Clementine Salad (v, vgo, gf)

Drizzled with virgin olive oil & sweet honey

Grilled Prawn Skewers (gf)

With a tangy Bloody Mary dipping sauce

MAINS

Traditional Roast Turkey (gfo)

With cranberry & pancetta stuffing, crispy roast potatoes, pigs in blankets, a fluffy Yorkshire pudding, honey roasted vegetables, sprouts & our rich signature gravy

Confit Duck Leg (gf)

With creamy dauphinoise potatoes, seasonal greens & a rich red wine jus

Baked Cod Supreme

Served with golden rosemary roasted potatoes, tender savoy cabbage and a shallot & chive sauce

Chestnut Stuffed Butternut Squash (v, vgo, gf)

Glazed with tangy feta, pickled cranberries, celeriac, creamy dauphinoise & a savoury onion and garlic gravy.

DESSERT

Christmas Pudding (v, vgo, gf)

Served with smooth brandy sauce & redcurrants

Limocello Cheesecake

With a scoop of velvety vanilla ice cream

Cinnamon, Apple, Raspberry Crumble (vgo)

With crème anglaise

Chestnut Profiterole

With a rich chocolate sauce

Homemade Ice Cream (3 scoop, vgo, gf)

Belgian chocolate, vanilla, honeycomb

2 COURSES - £39.95 | 3 COURSES - £44.95

v = Vegetarian vgo = vegan option gf = gluten free