



Pre-Christmas Menu 2018

STARTER

Spiced butternut squash soup, rosemary sea salt popcorn *(ve) (gf)*

Potted prawns, soda bread, butter *(gf/a)*

Breaded brie wedges, bacon jam, leaves *(v/a)*

Smoked salmon roulade, pumpernickel, leaves *(gf/a)*

Beetroot and rocket pearl barley risotto *(ve) (gf)*

MAIN

Roast turkey with all the trimmings, Yorkshire pudding and
homemade bread sauce *(gf/a)*

Cranberry and nut loaf with all the trimmings, vegan
cauliflower cheese *(ve)*

Salmon en croûte, pesto crushed new potatoes, white wine
cream sauce

Beef bourguignon, herbed chestnut dumplings

Truffle pasta, mushroom velouté, crispy sage leaves *(v)*

DESSERT

Traditional Christmas pudding, brandy sauce *(v)*

Mulled wine pear, vanilla bean ice cream *(v) (gf)*

White chocolate pot, cranberry compote *(v) (gf)*

Orange and ginger cake, whisky sauce, vanilla ice cream *(v)*

Raspberry posset, shortbread *(v) (gf/a)*

Tea or coffee

Mince pies

Two Courses £22.95

Three Courses £27.95

*We use a large number of ingredients in our kitchen so **please inform us** of any food allergies or dietary requirements so that we may **adapt dishes accordingly**. Our fryers have gluten containing products put through them so please bear this in mind when ordering *(v)* vegetarian *(ve)* vegan *(gf)* gluten free*