

Christmas Menu

2 courses £27.50 or 3 courses £32.50

Starters

Artichoke soup with chive oil, artichoke crisps & toasted sourdough (vg, gfo)

Pheasant terrine with apple chutney, bitter leaves, pickles, and focaccia crisps (gfo)

Homemade prawn croquettes with a Thai dipping sauce (gf, df)

Chestnut mushroom, tarragon, & truffle pâté with cashew butter & toasted rye bread (vg, df, nfo, gfo)

Mains

Traditional roast turkey with stuffing, pigs in blankets, seasonal veg, roast potatoes & turkey jus (df, gfo)

Celeriac, squash & lentil roast with seasonal veg, roast potatoes & a cranberry jus (vg, df, gf)

Roasted cod fillet with a smokey clam & leek velouté, and winter greens (gf)

Beef bourguignon with roasted shallots, celeriac pomme purée & winter greens (gf, dfo)

Desserts

Traditional Christmas pudding with brandy custard (v, vgo, gf)

Sticky toffee pudding with vanilla clotted cream ice cream, toffee sauce & honeycomb (v)

Vegan chocolate tiffin with a berry compote & chocolate shard (vg, df, gfo)

Poached pear with rum raisin ice cream & orange crisps (v, gf, vgo, dfo)

Local cheese selection. with crackers, grapes, celery & chutney - £2 supplement (v, gfo)

We have strict procedures when preparing allergen orders, but we cannot guarantee any of our dishes are 100% free of allergens. If you have further questions, please ask to speak to the manager on duty. All dishes are nut free apart from the mushroom pate dish which can be made nut free (nfo). Dishes marked with (v) are suitable for vegetarians, (vg) for vegan, (df) for dairy free, (gf) for gluten free, (gfo) (dfo) or (vgo) can be made gluten or dairy free, or vegan on request.

Please inform your server of any allergies before ordering.