

STARTERS

Halloumi, tomato and red pepper bruschetta [v]
Garlic mushrooms with a brie crust [v]
Smoked salmon & king prawns with samphire
Chicken liver & brandy pate with granary toast
Devilled whitebait with a lemon & dill mayonnaise
Rustic plate with olives, feta, granary bread & hummus [v]



MAIN COURSES

Turkey crown with stuffing & pigs in blankets

Lamb rump with mint & redcurrant sauce

Pork tenderloin with a stilton & apricot stuffing

Salmon fillet with a scallop & lemon cream

Goat's cheese with ratatouille & a balsamic glaze [v]

All served with roast potatoes & seasonal vegetables for the table



Apple & plum crumble with custard
Lemon, lime & gingernut cheesecake
Chocolate brownie with vanilla ice cream
Christmas pudding with brandy cream
Crème brûlée with shortbread biscuit
Selection of ice cream

TWO COURSES £30 THREE COURSES £35 [v]- suitable for vegetarians

Please inform a member of our team if you have any dietary requirements; dairy free and gluten free options are available.