

SERVED TUESDAY-SUNDAY FROM 12PM

STARTERS

Roasted tomato, pepper and basil soup with parmesan croutons & granary bread [v]

Chicken liver and pistachio pate with caramelized red onion marmalade & granary toast

Smoked salmon and prawn parcel with marie rose sauce & cucumber salad

Rarebit and spinach stuffed mushroom with orange & roasted chestnut vinaigrette dressed salad [v]

Oven baked camembert mulled wine & cranberry chutney

MAIN COURSES

Roast turkey with chestnut Stuffing with roast potatoes, pigs in blankets & gravy

Pork belly stuffed with apricots & sage with caramelised apple cider cream and roast potatoes

Sirloin steak rossini with Madeira jus and roast potatoes

Roasted salmon with new potatoes & a candied leek and Champagne cream

Mushroom, beetroot and spiced butternut squash with new potatoes & thyme

gravy [v]

All served with Roast Parsnips And Seasonal Vegetables

DESSERTS

Christmas pudding with brandy sauce
Chocolate brownie with mint chocolate chip ice cream and chocolate sauce
Baileys and raspberry cheesecake with vanilla ice cream
Apple and Christmas fruit crumble & custard
Cheese selection & biscuits

2 courses-£30

3 courses-£35

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