

# Festive Menu 2024

## Starters

- V Gf** Spiced Butternut Squash & Thyme Soup, Toasted Seeds & Crusty Bread
- V Gf** Goats Cheese, Roast Beetroot & Walnut Salad
- Gf** Oak Smoked Salmon, Pickled Cucumber, Capers, Lemon & Creme Fraiche  
Pheasant Croquettes, Mixed Leaf Salad & Plum Chutney

## Mains

- Gf** Streaky Bacon wrapped Turkey Breast Ballotine, stuffed with Sausage Meat & Festive Fruits, served with Pigs in Blankets, Stuffing, Cranberry Sauce, Roast Roots, Brussel Sprouts, Roasties & Gravy
- Gf** Pan Fried Salmon Fillet, Sautéed Potatoes, Samphire, Wilted Spinach, Shrimp & Caper Butter
- V Gf** Sweet Potato, Chestnut & Mushroom Wellington, Brussel Sprouts, Garlic & Rosemary Roasties, Glazed Roast Roots & Vegan Gravy
- Gf** Braised Blade of Beef, Dauphinoise Potatoes, Tenderstem Broccoli & Red Wine Jus

## Puds

- V Gf** Traditional Christmas Pudding & Brandy Cream Sauce
- V** Black Forrest Gateau, Whipped Cream & Forest Fruit Compote
- V Gf** White Chocolate Cheesecake, Caramel Ice - Cream & Sauce
- V** Selection of British & French Cheeses Plate, Grapes, Chutney & Biscuits

\*\*\* All Served with Tea or Coffee & Mini Mince Pies \*\*\*

2 Course £24.95

3 Course £30.95

10% Service Charge for groups of 6 or more