



XMAS PARTY MENU

AVAILABLE FROM 21 NOVEMBER LUNCH

STARTERS

Leek & potato soup with cheddar crouton and crispy leeks^{GF}

Duck liver and orange pate served with a cranberry and red onion chutney, brown toast^{GFA}

Stuffed Mushroom with a Parmesan and herb crumble topping & balsamic glaze^{GF}

Hummus served with toasted pitta and olives^{GF}

Traditional prawn cocktail with brown bread^{GF}

MAINS

ROASTED TURKEY BREAST^{GF}

with Sage and Onion Stuffing and Pigs in Blanket, red wine jus

ROASTED TOPSIDE OF BEEF^{GF}

with Thyme Yorkshire Pudding, red wine jus

BRAISED CRISPY PORK BELLY^{GF}

with Caramelised Apple, red wine jus

PAN FRIED SEABASS^{GF}

with a salsa verde sauce

ALL OF THE ABOVE ARE SERVED WITH ROASTED GOOSE FAT POTATOES, HONEY GLAZED CARROTS AND PARSNIPS, SEASONAL GREEN VEGETABLES WITH A GARLIC AND PARSLEY BUTTER.

BEETROOT AND HALLOUMI SALAD^{GF}

topped with caramelised walnuts

SEAFOOD PASTA^{GFA}

with toasted ciabatta and pickled fennel

DESSERT

Traditional Christmas pudding with Brandy cream^{GFA}

Cheesecake of the day with a berry compote & ice cream^{GFA}

Chocolate profiteroles filled with vanilla cream, berry compote and chocolate sauce

Selection of ice cream or sorbets^{GF}

FULL VEGAN MENU AVAILABLE ON REQUEST

2 Course £27

3 Course £33

GFA -gluten free available



TERMS & CONDITIONS

PRE-ORDER REQUIRED AT LEAST **ONE WEEK** BEFORE THE RESERVATION DATE.
PLEASE INFORM US OF ANY SPECIAL OR DIETARY REQUESTS WITH YOUR PREORDER
TO SECURE YOUR BOOKING A **NON REFUNDABLE DEPOSIT OF £10 PER PERSON** IS REQUIRED