



CHRISTMAS FEAST

STARTERS

Leek and potato soup with garlic croûtons and sourdough bread (VG) (GF)*

Deep fried brie with cranberry sauce (V)

Chicken liver paté on sourdough toast with mulled pear and onion chutney (GF)*

Beetroot and gin marinated salmon with dill crème fresh on sourdough bread (GF)*

MAINS

All mains are served with roast potatoes, agave glazed carrots and parsnips, red cabbage, sprouts, and vegetable gravy

Roast turkey with sage & onion stuffing and pigs in blankets (GF)

Agave roasted squash, balsamic red onion and spinach Wellington (VG)

Lamb shank with chestnut purée and mint sauce (GF)

Grilled cod fillet with mulled wine reduction (GF)

DESSERTS

Chocolate fondant with vanilla ice cream (V)

Christmas pudding with brandy butter (V)

Spiced poached pear, blackberry purée, fresh blackberry and walnut crumble (VG) (GF)

Baileys and white chocolate cheesecake with raspberry coulis and chocolate sauce (V)

£32

TWO COURSES

£38

THREE COURSES

£42

THREE COURSES
with a glass of mulled wine

*Gluten Free upon request - served with GF bread

Advance booking essential. All bookings are subject to a £20 cancellation fee per person if canceled within 7 days of the booking date. There will be a discretionary 15% service charge added to all bills.