

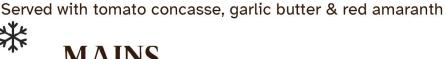




Pulled lamb & redcurrant tortellini

Smoked salmon & king prawn cocktail With marie rose sauce, warm bread & butter	£9.5
Organic roasted beetroot & feta soup (V) (VG) With warm bread & butter	£8
Braised Baked ham hock, gruyer & chive gratin Served with warm focaccia	£9.5





MAINS

Roast turkey	crown Nut	t roast option	(V)

£18.50

£8.50

With roast potatoes, glazed parsnips roasted root vegetables, pig in blanket & Yorkshire pudding

Confit salmon with tahini, pistachio & herb crust

£19.50

Served with chilli & lime noodles & wok fried baby vegetables

Slow roasted beef brisket

£19.5

With dauphinoise potatoes, red cabbage roasted vine tomatoes & port reduction

Leek, chestnut, sweet potato & cider cobbler (V) (VG)

£18

With vine tomatoes, green beans & Hassel back potatoes





DESSERTS

Classic Christmas pudding	£8
With brandy Custard	
Cheese selection & biscuits	£8.5
Cheddar, brie & Stilton with crackers & chutney	
Apple & cinnamon strudel	£8
Served with winter berry compote & creme anglaise	
Mixed chocolate truffles (4)	£7.5
Served on chantilly cream	