

Christmas MENU



STARTERS

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| 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 |
| Pulled lamb & redcurrant tortellini
Served with tomato concasse, garlic butter & red amaranth | £8.50 |



MAINS

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| Roast turkey crown <i>Nut roast option (V)</i>
With roast potatoes, glazed parsnips roasted root vegetables, pig in blanket & Yorkshire pudding | £18.50 |
| Confit salmon with tahini, pistachio & herb crust
Served with chilli & lime noodles & wok fried baby vegetables | £19.50 |
| Slow roasted beef brisket
With dauphinoise potatoes, red cabbage roasted vine tomatoes & port reduction | £19.5 |
| Leek, chestnut, sweet potato & cider cobbler (V) (VG)
With vine tomatoes, green beans & Hassel back potatoes | £18 |



DESSERTS

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

