

FESTIVE MENU

Two Courses £22.50 | Three Courses £26.50. Non-refundable deposit of £10 per person and a full pre order form is required to secure your booking. Full pre order form returned no later than 7 days prior to booking. Available from Monday 25th November – 20th December [Not Available on Sundays]. Bookings in January can be arranged by special request.

Starters

Homemade spiced carrot and parsnip soup, bread and butter [GFA/ V/ Ve]
Brie, prosciutto & cranberry crostini, with balsamic glaze
Cajun prawn and roasted red pepper salad, bread and butter [GFA]
Creamy garlic mushrooms over toasted crouton [V / Vegan option available / GFA]
Farmhouse chicken & pork liver pâté, chutney & toast

Mains

Hand carved turkey crown, sage & cranberry stuffing, pig in blanket, turkey gravy, and Yorkshire pudding [GFA]
Roast topside of British beef with meat gravy and Yorkshire pudding [GFA]
Warm asparagus, tomato & cream cheese puff pastry tartlet, topped with gruyere cheese shavings and with tomato and basil sauce [V / GFA]
[Vegan option on request]

All of the above dishes are served with roast potatoes and seasonal vegetables

Roasted salmon fillet wrapped in prosciutto with Caesar salad and spiced butternut squash croutons [GFA]
Festive Venison Burger topped with smoked cheddar, baconnaise, pig in blanket and served with seasoned fries

Desserts

Warm Chocolate Fudge Cake with vanilla ice cream [V] [Vegan on request]
Honeycomb cheesecake with white chocolate and Hazelnut sauce [V / GFA]
Sicilian lemon tart, Chantilly cream and crushed meringue [V]
Yorkshire cheese & biscuits with chutney and grapes - **£5 supplement** [V / GFA]
Steamed traditional Christmas pudding with brandy sauce [V] [Vegan on request]

Allergen Info

With prior discussion we can cater for those with food allergies. GFA = option made with ingredients free from gluten/ wheat available on request. V = made with vegetarian ingredients. Ve = made with vegan ingredients OR vegan on request