



Festive Menu 2021

Sweet onion and cider soup with cheese and apple toast

* (Wheat, Milk)

Chicken liver parfait, apple and raisin chutney, crispy gherkins, sourdough

* (Wheat, Egg)

Classic prawn cocktail in a glass, black treacle bread

* (Wheat, Egg, Crustacean, Milk, Celery, Mustard)

Glazed turkey crown, chestnut & cranberry roll, pig in a blanket, rich Madeira and thyme gravy

* (Wheat, Nuts, Egg, Sulphites, Mustard)

Slow spiced pork belly, apricot and pistachio roll, pig in a blanket, creamed cider gravy

* (Wheat, Nuts, Egg)

Stuffed lamb shoulder, redcurrant glaze, pig in a blanket, rich lamb gravy

* (Wheat, Egg, Fish, Soya, Mustard)

Baked salmon with dill butter and festive crust

* (Fish, Milk, Nuts)

(V) Nut roast Wellington, cranberry hummus, pesto hollandaise

* (Wheat, Egg, Milk, Nuts)

Accompaniments:

Duck fat roasties, shredded brussels and pancetta, maple carrots and parsnips, red cabbage

Luxury Christmas pudding, brandy sauce, coconut ice cream

(Wheat, Egg, Milk, Nuts)

Trifle tartlet with orange chocolate and mint

(Wheat, Egg, Milk)

Lemon meringue, raspberry sorbet, coconut cluster

(Wheat, Egg, Milk, Nuts)

Two courses £18 Three courses £22

Mince pie, coffee and tea included

Excellent selection of white and red festive wines @ £17.95 per bottle