



CHRISTMAS MENU

2 COURSES £18.95 3 COURSES £22.95

STARTERS

- Butternut squash, coriander, coconut soup (ve)
- Duck & black pudding terrine, pickles, chutney, toasted ciabatta
- Crab & avocado dill potato pancake, lemon & chive dressing
- Curried cauliflower arancini, chilli jam (ve)

CHRISTMAS MAINS

- Traditional turkey christmas dinner
- Traditional nut roast christmas dinner (ve)
- Seared salmon, potato rosti, sauteed greens, lemon & dill cream
- Braised featherblade beef, roasted root veg, port & mushroom sauce
- Filo pastry stuffed with ratatouille, & spinach, tomato relish, saffron potatoes, sauteed greens (ve)

DESSERTS

- Egg-nog panacotta, mixed berry compot
- Vegan Christmas pudding, coconut brandy custard (ve)
- Traditional Christmas pudding, brandy custard
- Two tiered white & dark chocolate mousse
- Port & roquefort



All our food is prepared in an environment where known allergens may be present. Please ask for the allergens book.