

TWO COURSES £25    THREE COURSES £30

# Christmas Menu

## STARTERS

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**Roasted winter vegetable soup** (Ve) (GF on request)  
served with homemade bread roll

**Duck + orange pate** (GF on request)  
served on melba toast with onion marmalade

**Garlic mushroom bruschetta** (GF or Vegan on request)  
served with a garlic cream sauce

## MAINS

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**Roast turkey** (GF on request)  
served with homemade Yorkshire pudding, pigs in blankets, sage + onion stuffing, roasted potatoes + seasonal vegetables

**Slow-roasted pork belly** (GF on request)  
served with spiced red cabbage, dauphinoise potatoes, tenderstem broccoli + a red wine gravy

**Chef's special pan-fried salmon** (GF on request)  
served with sautéed potatoes, roasted cherry tomatoes, tenderstem broccoli + hollandaise sauce

**Spiced cauliflower, spinach and lentil pie** (Ve)  
served with sage and onion stuffing, roasted potatoes and seasonal vegetables

## DESSERTS

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**Traditional Christmas pudding** (GF on request)  
served with brandy sauce

**Apple + blackberry crumble** (GF on request)  
served with custard

**Chocolate + orange sponge** (V) (Ve)  
served with vegan vanilla ice cream

WITH COMPLIMENTARY MINCE PIES AND COFFEE TO FINISH

RUNNING FROM 17TH NOVEMBER UNTIL 19TH DECEMBER