

# Christmas Menu

**Two Courses for £ 22.95**

**Three Courses for £ 26.95**

**29 November to 24 December**

## Starters

**Roast Parsnip, Sage and Apple Veloute** 6.95  
Crispy sage – Gluten free available

**Smoked Bacon, Turkey and Cranberry Sausage Roll** 7.25  
Pickled cranberry chutney

**Cauliflower Bhaji (Ve) (Gf)** 6.95  
Masala sauce, raita, Bombay mix

**Gin Cured Salmon (Gf)** 7.95  
Horseradish cream, pickled cucumber

**Deep Fried Camembert** 7.95  
Sour apple gel, walnut salad

## Mains

**Roast Turkey (Gf)** 16.95  
Pigs in blankets, cranberry stuffing, thyme roast potatoes

**Butternut Squash (Gf)** 15.95  
Arancini, pumpkin velouté, wild mushrooms, olive oil

**10oz Bacon Chop(Gf)** 15.95  
Glazed cauliflower cheese, potato terrine, wholegrain mustard dressing

**Poached Smoked Haddock** 17.95  
Safron champ, mussel, white wine cream sauce

**Braised Beef Daub** 18.95  
Dauphinoise potatoes, hot pot gravy

## Desserts

**Clementine** 6.95  
Cointreau and white chocolate trifle

**Christmas Pudding (Gf)** 7.25  
Brandy Sauce

**Selection of Local Cheeses** 7.95  
Biscuits, cranberry chutney

**Poached Winter Fruits** 7.50  
Belgium waffle, ripple ice cream

**Sticky Toffee Pudding** 6.95  
Vanilla ice cream

## Food Allergy Notice

If you have a food allergy or a special dietary requirement, please inform a member of staff before ordering your meal.