

FESTIVE MENU

Lunch 12:00-16:00

2 course - £30

3 course - £35

Dinner 18:00 - 21:00

2 course - £35

3 course - £40

STARTERS

Winter garden soup with croutons (v/gfo)

Zesty prawn medley with Marie Rose sauce & melba toast (gfo)

Slow cooked ham terrine with melba toast (gfo)

Salt cod fritters with minted pea puree

MAINS

Herb infused turkey roast with stuffing & 'pigs in blankets' (gfo)

Pan seared salmon with hollandaise sauce (gfo)

Nut roast with beetroot gravy (v/vgo/gfo)

Daube of beef, braised till tender (dfo/gfo)

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Festive fruit pudding with brandy sauce (gfo/vgo)

Rich chocolate ganache tart (vgo)

Lime mousse cake (gfo)

Warm apple crumble tart

gfo - gluten free option | v - vegetarian | vgo- vegan option | gfo - gluten free option

Available for a table of 6 guests or more & a pre-order is required