



FESTIVE MENU

2 courses £21.95/3 courses £26.5

Let's Begin

Leek & Sweet Potato Soup (VG)

Garnished with sweet potato crisps & served with baguette

Prawn, Haddock & Spring Onion Croquettes

Served with dill & lemon crème fraiche

Chicken, Pancetta & Apricot Terrine

Served with caramelised red onion chutney & sourdough crostinis

Beetroot & Sheese Layered Terrine (VG)

Served with toasted sourdough & a pinch of chilli flakes

The Main Event

Traditional Roast Turkey

Served with roast potatoes, maple glazed carrots & parsnips, brussel sprouts, pigs in blankets, stuffing, gravy & cranberry sauce

Beef Bourguignon

A comforting, rich red wine stew served with creamy mash potato & green beans

Pan Fried Supreme of Hake

Served on saffron fish broth with leek, potato, carrot & courgette

Cumin Spiced Chick Pea Parcel (VG)

Served with roast potatoes, maple glazed carrots & parsnips and a jug of gravy

To Conclude

Christmas Pudding (VG option)

Served with brandy sauce

Cherry & Winter Berry Mess

Apple & Blackberry Crumble (VG option)

Served with vanilla ice cream

Cheese Board

Stilton, Brie & Mature Cheddar served with an apple, date & tamarind chutney, celery, grapes & crostinis

