



CHRISTMAS 2023

Three Courses £35 per person

| STARTERS |

Spiced Parsnip & Sweet Potato Soup - crusty bread roll (VG)

Smoked Salmon Crostini - crème fraîche, cucumber, lemon, capers

Chicken Liver Pâté - caramelised onion chutney, toasted ciabatta

| MAINS |

Traditional Roast Turkey

*rosemary roast potatoes, glazed seasonal vegetables,
pork & caramelised onion stuffing, cranberry sauce, Yorkshire Pudding, gravy*

Seared Fillet of Sea Bream

sautéed new potatoes, grilled vegetables, capers, lemon butter sauce

Beetroot, Mushroom & Pumpkin Wellington (VG)

rosemary roast potatoes, glazed seasonal vegetables, cranberry sauce, vegan gravy

| DESSERTS |

Traditional Christmas pudding - warm brandy sauce (V)

Triple Chocolate Fudge Brownie - vanilla ice cream, chocolate sauce (V)

Vegan Vanilla Ice Cream - mixed berry compôte, biscoff crumb (VG)

| EXTRAS |

£10 savoury sides (feeds four people) : pigs in blankets, cauliflower cheese, Brussels sprouts

***£10 mixed cheeses (feeds four people) : smoked Cheddar, stilton, camembert with crackers & fruit preserves
festive mince pies for the table + £1.50 per person***