



Festive Menu

2 courses £30.95 OR 3 courses £35.95

— Starters —

Farmhouse parfait, champagne infused apple chutney & warm ciabatta (nf) (available gluten free)

Cheese souffle, rocket garnish, finished with herb oil (v,nf)

Parsnip velout, baked ciabatta, finished with herb oil (v,ve,gf,df,nf) (available gluten & dairy free)

Smoked salmon, beetroot & carrot pickle, finished with avocado mousse (gf,df,nf)

Warm sweet potato, apple, walnut salad, finished with balsamic dressing (v,ve,gf,df) (available nut free)

— Mains —

Pan roasted free range turkey, parsnip puree, rosemary roasted new potatoes, festive trimmings, seasonal vegetables, finished with berry sauce compote & jus (gf,df,nf)

Confit duck leg, truffle mash, braised red cabbage finished with berry jus (gf,nf) (available dairy free)

Slow cooked beef, roasted new potatoes, grilled vegetables, red wine jus (gf,df,nf)

Baked salmon, spinach ricotta tortellini, cherry tomatoes, creamy lemon sauce (nf)

Roasted pepper filled with garlic saffron smashed sweet potato, parsnip puree, seasonal vegetables, finished with herb oil (v,ve,gf,df,nf) (we can suggest further veg/vegan options if the listed option is not suitable)

SEASONAL VEGETABLES FOR THE TABLE

— Desserts —

Christmas pudding & brandy sauce (nf)

Poached rhubarb pannacotta finished with poached rhubarb and crushed pistachios (v,gf) (available nut free)

Chocolate & orange slice, layered on chocolate brownie served with fruit compote (v,ve,gf,df,nf)

Cheesecake of the day, vanilla icecream (v,nf)

Cheese selection, served with fruits, chutney & crackers (v,nf) (£6 surplus)

Selection of icecream & sorbet

Please inform your server of dietary requirements

VE-Vegan / V-Vegetarian / GF-Gluten Free / DF-Dairy Free / NF-Nut Free