

Christmas Menu

2 course £29 - 3 course £35

Starters

Roasted pumpkin soup (VE, GF*)

Toasted seeds, homemade bread roll

Chicken katsu skewers (GF)

Katsu sauce, red cabbage remoulade

Smoked haddock & Gruyère fishcakes

Lemon & garlic mayonnaise

Feta & caramelised onion tart (V)

Watercress salad

Duck liver & orange parfait (GF*)

Fig chutney, toasted sourdough

Mains

Traditional roast turkey (GF)

Stuffed turkey breast wrapped in smoked bacon, served with garlic & rosemary roasted potatoes, braised red cabbage, Brussels sprouts, roasted carrots and parsnips, pigs in blankets, gravy

Sweet potato, butter bean & kale loaf (VE, GF)

Garlic & rosemary roasted potatoes, braised red cabbage, Brussels sprouts, roasted carrots and parsnips, gravy

Pan-fried hake (GF)

Confit garlic mash potato, green beans, lemon & dill butter sauce

Braised beef (GF)

Crushed potatoes, parsnip puree, Koffmann's cabbage, parsnip crisp, red wine jus

Beetroot risotto (VE, GF)

Roasted beetroot, beetroot puree, topped with crispy sage and truffle oil

Extras £4.50

Pigs in blankets (GF) - Cauliflower cheese (V) - Roasted potatoes (V) - Mixed vegetables (VE)

Desserts

Classic Christmas pudding

Brandy butter, vanilla custard

Chocolate pistachio mousse (V, GF)

Pistachio ice cream, chocolate sauce, pistachio crumb

Sticky toffee pudding (V)

Toffee sauce, clotted cream

Cheese plate (V, GF*)

Stilton, Cheddar, Brie served with crackers, celery, apple, and caramelised onion chutney

Pear & ginger steamed sponge (VE*)

Ginger caramel sauce, vanilla ice cream