



Available throughout December on Saturdays (until 23rd)

& for pre booked parties of a minimum of 10 during the week

Starters

- Soup of the Day, fresh bread & butter (v)
- ❖ Breaded brie, onion marmalade, green salad (v)
- Duck & orange glaze pate, crostini, spiced chutney

Mains

- ❖ Hand carved turkey, rich gravy, roasted potatoes, pigs in blankets, stuffing, sprouts, honey glazed carrots & parsnips
- Slow braised belly pork, apple cider sauce, stuffing, creamy mash, red cabbage, honey glazed carrots & parsnips
- Butternut squash, lentil & almond wellington, stuffing, gravy, roasted potatoes, red cabbage, honey glazed carrots & parsnips (v)
- ❖ Pan fried sea bass, tarragon & butter sauce, herby new potatoes, broccoli, honey glazed carrots

Desserts

- Classic Christmas pudding & rich brandy sauce (gf) (v)
- Trio of chocolate truffle, fruit coulis
- ❖ Baked rum & raisin cheesecake, pouring cream (gf) (v)
- Including coffee or tea with chocolate mint
- Add cheeseboard, crackers, apricot & ginger chutney, grapes £7.50
- ❖ Add glass of port £2.50

Two courses & coffee £22.50

Three courses & coffee £26.50

Please let us know any dietary requirements in advance