



Festive Menu

Available November 24th ~ December 24th

Two Courses £22.95

Three Courses £29.95

Starters

Wild Mushroom and Truffle Soup
with chive creme fraiche and croutons (V.GF)

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Prawns Wrapped in Smoked Salmon
with a dill creme fraiche, Sheaf slaw and brown bread (GF)

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Pheasant and Cranberry Terrine
with date chutney and walnut salad (GF)

Mains

Turkey or Nut Roast (V)
with roast potatoes, brussel sprouts, mixed vegetables, pigs in blankets, stuffing, buttered swede, Yorkshire
pudding and red wine gravy

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Pan Fried Sea Bream
with black ink risotto, creamed leeks, crispy squid pieces and salsa verde (GF)

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Mediterranean Vegetable Lasagne
with goat's cheese, chips and salad (V)

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Desserts

Christmas Pudding
with brandy sauce (GF on request)

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Sticky Toffee Pudding
with Rum and Raisin Ice Cream (V)

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Cheese and Biscuits (V)

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Ice cream or sorbet (V)

Followed by

Tea, or coffee and chocolates

Why not upgrade your coffee to a liqueur coffee or Don Pedro for an extra £4

Choose from Whisky, Brandy, Tia Maria, Kahllua or Baileys