

GF = Gluten Free

V= Vegetarian Option

VG = Vegan Option

Festive Menu

Starters

Parsnip & Apple Soup - Parsnip crisps and chive creme fraiche (GF/V/VG)

Smoked Salmon & King Prawns - Watercress & toasted almond salad, horseradish cream & lime vinaigrette (GF)

Goats Cheese, Pear & Walnut Tart - White wine and pear chutney (V)

Duck & Port Terrine With Cranberries & Pistachios - Warm crusty bread

Mains

Roast Yorkshire Turkey - Roast potatoes, honey glazed parsnips, mashed potato, stuffing, pigs in blankets, winter vegetables and Yorkshire pudding (GF)

Slow Braised Beef Shin - Horseradish & parsley mash, honey roast parsnip & buttered greens (GF)

Honey & Orange Roast Sea bass - Fondant potatoes & winter vegetables (GF)

Linguini of Wild Mushrooms - Wilted spinach, parmesan & lemon oil (V/VG)

Desert

Traditional Christmas Pudding - Brandy sauce or custard (GF/V/VG)

White Forest Meringue Roulade - pouring cream (GF/V)

Homemade Sticky Toffee Pudding - Toffee sauce, rum & raisin ice cream

Homemade Mincemeat, Cranberry & Almond Pie - Brandy sauce, custard or ice cream (V)

————— Coffee and luxury truffles to finish —————

Two Courses £21.95

Three Courses £26.95

Please speak to a member of our team if you have any intolerances or allergies. Dishes are prepared in an environment where there is risk on cross contamination from allergens, Not all allergens are listed on the menu and we cannot guarantee the absence of allergens.