

Christmas

MENU

Starters

Smoked Mackerel Pate **GF**

served with a horseradish cream & toasted granary bread

Roasted Cauliflower Soup **GF VG**

topped with crispy kale chips & chilli oil, served with fresh bread

Warm Goats Cheese & Beetroot Salad **GF**

topped with toasted pine nuts & pesto

Burnt Ends (Flame Seared Beef)

served on a baked tortilla, with rainbow slaw & a BBQ sauce drizzle

Main Course

Roast Crown of Turkey & Pigs in Blankets **GF**

with roast potatoes, seasonal vegetables & Yorkshire pudding

Vegetarian Festive Nut Roast **GF VG**

served with roast potatoes, seasonal vegetables & Yorkshire pudding

Lemon & Lime Panko Crusted Salmon

on a bed of crushed baby potatoes with a spinach & dill sauce

Overnight Slow Roasted Beef Short Rib **GF**

served with butter & parmesan mashed potato & tenderstem broccoli

Desserts

Christmas Pudding **VG**

served with brandy sauce

Strawberry & Prosecco Roulade **GF**

served with a shot of prosecco

Belgian Chocolate Truffle Cake **GF VG**

served with pouring cream & coulis

Salted Caramel, Baileys & Biscoff

salted caramel ice cream, Baileys and a Biscoff crumb

£28 for 2 courses, £32 for 3 courses

(Does not include a service charge)

Booking Essential, £10pp deposit required

Min 6pp, max 30pp

Please state if requiring the GF or VG options