



FESTIVE GATHERINGS CHRISTMAS 2023

Available Monday 27th November to Saturday 23rd December

Lunch - served 12pm - 2pm

Dinner - served 5.30pm - 9pm

2 Course £24pp / 3 Course £29.50pp

Starters

Chef's homemade soup with warm sourdough (V/GF/VE)

Skrei cod fishcake, parsley & dill sauce, bistro salad (GF)

Chicken liver pate with orange, beetroot & sage, artisan bread, fig chutney (GF)

Jerusalem artichoke, spinach & mushroom tart, pear salad (GF/V/VE)

Main Courses

Roast breast of turkey served with all the festive trimmings (GF/DF/V)

Pork, sage & cranberry pie, chunky chips, festive red wine gravy

Wild mushroom, chestnut & spinach wellington, rosemary & thyme roast potatoes,

honey glazed carrots, vegetarian gravy (V/VE/GF)

Pan fried fillet of hake, tomato & chorizo cassoulet, parmentier potatoes,
crispy kale (GF/DF)

Desserts

Christmas Pudding, brandy sauce, red berries (V)

Lemon posset, sable biscuits, lemon balm (V/GF)

Raspberry & white chocolate cheesecake, winter berry compote, chocolate shards (V/VE)

Duo of local cheese with biscuits, grapes, homemade chutney (V/GF)

Menu subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed.

Prices inclusive of VAT at 20%

V - Suitable for Vegetarian **VE** - Vegan Alternative **GF** - Gluten Free Alternative

DF - Dairy Free Alternative