

FESTIVE MENU

2 COURSES £29.95 | 3 COURSES £36.95

STARTERS

ROAST PUMPKIN & GINGER SOUP

Mascarpone, bread, butter **V, NGC***

SMOKED SALMON & LEEK TART

Dill & parsley pesto salad

TRIO OF HERITAGE BEETROOT SALAD

Fennel & orange **VG, NGC**

HAM HOUGH TERRINE

Cranberry, brioche

MAINS

TRADITIONAL ROAST TURKEY

Sage & onion stuffing, beef dripping roast potatoes, honey glazed carrots & parsnips, braised red cabbage, Brussel sprouts, pigs in blankets, rich gravy

MUSHROOM & SQUASH WELLINGTON

Roast potatoes, seasonal veggies, red wine sauce **VG**

PAN-FRIED HAKE

Wild mushroom, winter greens, gnocchi

6oz FLAT IRON STEAK & CHIPS

£5 SUPPLEMENT

Confit tomato, brandy & green peppercorn sauce, hand-cut chips **NGC**



DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy crème anglaise **V**

TRIPLE CHOCOLATE MOUSSE

Cinnamon cream brandy snap **V**

VEGAN GINGERBREAD TRIFLE

Winter berries & sherry **VG**

TRIO OF SORBETS **VG, NGC**

Why not add

FOR THE TABLE ...

£5 EACH

BOWL OF PIGS & BLANKETS

BOWL OF BEEF DRIPPING POTATOES

BOWL OF WINTER VEGGIES



FESTIVE MENU

available from

MONDAY 27th NOVEMBER UNTIL
SATURDAY 31st DECEMBER 2023



Enjoy
20% OFF

*when you book to dine
from our festive menu
Monday - Friday
T&CS APPLY*

