



CHRISTMAS MENU

STARTERS

- Wild mushroom and fennel soup with truffle foam (v)
- Ham Hock bonbons with Piccalilli
- Spiced onion, feta and spinach tart
- King prawn thermidor with garlic croûtes

MAINS

- Roast Turkey paupiette, thyme stuffing, honey glazed pigs in blankets and all the festive trimmings
- Grilled fillet of plaice served with new potatoes, sauteed spinach and a jewelled fruit butter
- Pan-roasted pheasant breast served with roasted sweet potato, mulled wine poached pear and a spiced red wine jus
- Festive pigs in blanket burger, served with cranberry relish, hand-cut sage and onion chips, and festive slaw
- Roasted butternut squash, dried fruit and almond tagine served with a lemon and herb cous cous

DESSERTS

- Traditional Christmas pudding with brandy sauce
- Salted caramel, maple and pecan bread and butter pudding
- Grand Marnier and pomegranate Trifle
- Triple chocolate and ginger cheesecake
- Port infused stilton

2 COURSES £24.95 3 COURSES £29.95

Gluten and dairy free options available