

Starters

Chef's Parsnip and Apple soup, crusty roll (gfa)
Bubble & Squeak with black pudding, poached egg, mustard sauce, black pudding crumb (gf)
Chefs Duck Liver & Orange pate, toasted ciabatta, Homemade tomato chutney (gfa)
Spiced Onion Bhaji, Homemade Mango Chutney (vg,gf)

Main Courses

Turkey Stack, Chef's roast potatoes, pig in blanket, sprout gratin, sausage meat stuffing, red wine jus (gfa)

Rolled Lamb Shoulder, dauphinoise potatoes, spiced red cabbage, grilled asparagus, minted lamb gravy (gf)

Thai smoked haddock and salmon fishcakes, Asian slaw, lime & soy dressing Mushroom and Puy lentil Suet Pudding (vg)

Dessert

Chef's Sticky Toffee Pudding, butterscotch sauce, clotted cream ice cream Christmas Duo, Christmas pudding, Mini Mince Pie, Brandy Sauce Christmas Berry Pavlova

Mulled wine poached pear, rum and raisin compote (vg,gf)

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Available