

Festive Menu



Chef's Choice Soup

served with homemade bread

Chicken, Apricot & Black Pudding Terrine

pickled vegetables & honey mustard dressing

Prawn & Avocado Cocktail

with garlic crackerbreads

Brie & Caramelised Onion Tartlet

herb salad & balsamic

Traditional Roast Turkey

*roast potatoes, Yorkshire pudding,
seasonal vegetables & rich gravy*

Wild Mushroom, Spinach & Basil Pudding

pomme purée, buttered greens

Apple & Smoked Bacon Stuffed Roast Pork Loin

buttered mash potatoes, roasted carrots & Tenderstem broccoli

Herb Crusted Haddock

trio of tomato & tarragon gnocchi

Christmas Pudding

with brandy sauce

Vanilla Panna Cotta

mulled berry compote

Double Chocolate Mousse

with blackberry & honeycomb

Sticky Toffee Pudding

butterscotch sauce & vanilla ice cream

2 course £28

3 course £33

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free (N) Nuts (S) Seeds

Fish Dishes May Contain Bones