

Christmas menu 2018

To start

Parsnip & lemon soup (v,g/f roll available)

Smoked haddock rarebit

Red pepper & brie tartlet (v)

Game terrine, onion chutney (g/f)

Main Course

Roast Turkey, herb stuffing, pigs in blankets

Cranberry crusted salmon fillet, citrus hollandaise

Squash & Beetroot pie, celeriac mash (vg,g/f)

Roast Beef, thyme & fennel

All served with roasted potatoes & seasonal vegetables (g/f)

To Finish

Christmas pudding, brandy sauce

Buche de Noel, Chantilly cream

Winter berry brulee (g/f)

Poached pears, star anise & sorbet (g/f,d/f)

Selection of cheeses

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Coffee & Brownies

£21.50 per person

g/f – Gluten free

d/f – Dairy free

Available 1st-22nd

December