



FESTIVE MENU

EAT, DRINK AND BE MERRY

S T A R T E R S

HONEY GLAZED HAM HOCK TERRINE

with a spiced fruit chutney & sourdough toast.

GFO

CRISPY VEGETABLE SAMOSA

with a caramelised onion and sage dip.

VEO

M A I N S

ROAST TURKEY BREAST

with garlic and thyme roasties, creamy mash, chestnut stuffing,
pigs in blankets & seasonal vegetables.

GFO

VEGAN ROAST WELLINGTON

quorn mince, apricot, cranberry and sage stuffed Wellington
with a maple glaze and roast trimmings.

VE

D E S S E R T S

TRADITIONAL CHRISTMAS PUDDING

with brandy custard.

GF

BAKED GINGERBREAD CHEESECAKE

with rhubarb and custard ice cream

VEO

ONE COURSE - 14.00 // TWO COURSES - 20.00 // THREE COURSES - 25.00