

Christmas Menu

2 COURSE £29.50 | 3 COURSE £35.00

STARTERS

Spiced butternut squash soup (VE) (GFO)

with chive oil & bread

Beetroot salmon gravlax (GF)

pickled shaved fennel, red beetroot, beetroot crisps, clementine crème fraîche sauce, dill oil

Honey cumin roasted parsnips (V) (GF)

parsnip crisps, celeriac puree

French onion tart (V)

with a chive oil emulsion

Duck croquettes

plum chutney, spring onion

Chicken liver pâté (GFO)

served with onion chutney and warm French baguette

MAINS

Christmas dinner (GFO)

Choice of Beef or Turkey, parsnip, carrot, cavolo nero cabbage, roasties, stuffing, yorkie, gravy.

(Both Turkey & Beef +£6)

Veg roast (VE) (GF)

parsnip, carrot, cavolo nero cabbage, roasties, gravy

Chicken supreme (GF)

shallot mash, confit leek top, mushroom, chicken jus

Duck breast (GF)

redcurrant jus, potato pavé, crispy kale, confit hispi cabbage

(duck served pink or well done)

Pan-fried Monkfish (GF)

warm tartare sauce, broccoli puree, asparagus, crushed garlic potatoes

EXTRAS

Pigs in blankets (GF) £4.50

Sprouts with crispy bacon (GF) £5.00

Potato mash (V) (GF) £4.50

Seasonal Veg (VE) (GF) £5.50

Potato Dauphinoise (V) (GF) £4.50

DESSERTS

Orange & cinnamon crème brulee (V) (GF)

Festive crumble served with custard (V)

Sticky toffee pudding with ice cream (V)

Christmas pudding with brandy sauce (V)

Ice Cream choice of vanilla/chocolate/strawberry or mango sorbet