



To start

Creamy leek & potato soup - crispy leeks - warm sourdough (V)(GFO)
Breaded goats cheese & cranberry bon bon's - honey glazed fig & walnut salad (V)
Chicken & duck liver pate - drunken onion marmalade - sourdough (GFO)
Smoked haddock arancini - pea puree - poached egg - crispy leeks
Spiced tempura cauliflower - hummus - pomegranate - coriander - pitta (VG)

Main

All main meals served with a side of green vegetables

Traditional Christmas dinner - Yorkshire pudding - braised red cabbage - sautéed garlic Brussel sprouts
honey roasted carrots & parsnips - roast potatoes - sausage stuffing - meaty gravy (GFO)
With a choice of :-
Turkey paupiette - Braised Lamb shank - Roast Sirloin of beef
Duck breast - duck leg croquette - green vegetable fricassee - duck fat potato fondant - cherry & brandy jus (GFO)
Pan fried fillet of Sea bass- Prawn, cockle, mussel & green bean linguine - chestnut & sage cream sauce
Butternut squash, portobello mushroom & spinach pithivier - cranberry gravy - crushed potatoes - peas & leeks (VG)

Dessert

Warm Triple chocolate brownie - vanilla ice cream
Sticky toffee pudding - toffee sauce (GF)
Christmas pudding - brandy custard
Chocolate & salted caramel tart - salted caramel ice cream (VG)
Baked vanilla cheesecake - berry compote (GF)
Trio of honeycomb - double chocolate - clotted cream ice cream (GF)

2 course 31

3 course 36