



Starter

- Butter squash, red lentil, creamed coconut soup, warm sourdough (VG)
- Garlic & rosemary baked camembert, caramelised figs, sourdough (V)
- Pigeon breast, celeriac puree, blackberry red wine jus, parsnip crisps (GF)
 - Smoked salmon & mackerel terrine, dill crème fraiche (GF)
 - Tempura cauliflower, curried aioli, & pickled salad (VG) (GF)

Main

- Turkey roulade, with sausage & cranberry, savoy cabbage, roast potatoes, & gravy
- Pan fried sea bass, artichoke puree, creamy butter beans, rocket, & sun-dried tomatoes (GF)
- Beetroot & mushroom wellington, celeriac puree, roast potatoes & parsnips (V) (VG)
- Pan fried duck breast, wild mushrooms, creamed mash, red wine & cherry jus (GF)
 - Roast lamb rump, squash puree, baby carrots, dauphinoise, & gravy
- Roast Sirloin, Yorkshire pudding, roast potatoes, tenderstem & brandy peppercorn sauce

Dessert

- Double chocolate brownie topped with ice cream
- Apple & blackberry crumble with custard
- Christmas pudding with brandy custard
- Sticky toffee pudding with toffee sauce (VG) (GF)
 - Lemon meringue roulade (GF)
- A selection of Champagne & blackberry sorbet (VG) (GF)
- A selection of Clotted Cream, After Dinner Mint & Double Chocolate ice cream (GF)

2 course 26.50

3 course 31.50