



CHRISTMAS MENU

STARTERS

Brussels pate served with toast, caramelised onions and dressed leaves
(G,Su,D,Mu,*)

Hoisin and Duck bon bons on a bed of spring onion & cucumber salad
(G,Se,So,*)

Curried parsnip soup served with crusty bread (Ce,G,D)

Thai cod & prawn fish cake on a bed of dressed leaves and sweet chilli dip
(G,C,D,F,Mu,*)
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MAIN DISHES

Traditional Christmas Turkey dinner with all the trimmings (Ce,D,G)

Braised beef served with mashed potatoes, seasonal vegetables and a rich red wine
gravy (Ce,D)

Roasted pork belly served with mashed potatoes, red cabbage and apple cider jus
(Ce,D,Su)

Mushroom, chestnut and spinach wellington served with mashed potato,
seasonal vegetables and gravy (G,D,E,Ce,N)

Cod florentine served with a choice of potatoes (F,D,Su)
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DESSERTS

Biscoff cheesecake served with vanilla ice cream and caramel sauce (G,D)

Festive belgian waffle, mixed berries, vanilla ice cream and rum sauce (G,D)

White chocolate and raspberry creme brulee served with vanilla ice cream (G,D)

Apple & blackberry crumble, lightly spiced with cinnamon and mixed spice
served with custard (G,D)

1 COURSE £17.75

2 COURSE £24.95

3 COURSE £30.95

(VEGAN OPTION AVAILABLE)
