



Festive Menu

STARTERS

Roasted butternut squash & sage soup, hazelnut croutons
(gfa) (df) (vg)

Chicken liver parfait, slow cooked red onion marmalade,
ciabatta croute (gfa)

Brie & cranberry filo parcel, dressed rocket, balsamic glaze
(vga)

MAIN COURSES

Roasted crown of English turkey, festive trimmings, roast
potatoes, seasonal vegetables (gfa)

Braised blade of beef, wild mushroom sauce, buttered
mash, seasonal vegetables

Sage & cranberry nut roast, festive trimmings, roast
potatoes, seasonal vegetables (vg) (gf)

DESSERTS

Brioche bread & butter pudding, vanilla custard

Baked Ginger cheesecake, stem ginger ice cream,
rhubarb compote (gfa)

Black forest trifle, mascarpone cream (vga)

1 Course - £16.50 per person

2 Courses - £22.50 per person

3 Courses - £28.50 per person

