

CHRISTMAS PARTY

2 COURSE £22 | 3 COURSE £29

STARTERS

Truffled Parsnip Soup with Herb Cream (V/GFA/DFA)

Treacle Cured Salmon, Wasabi Pickled Cucumber, Sourdough (GFA/DFA)

Duck Liver Parfait, Homemade Chutney (GFA)

Crispy Goats Cheese and Spinach Croquettes,
Caramelised Chestnuts, Beetroot and Chilli Jam (V/N)

MAINS

Maple and Cider Glazed Roast Local Turkey with all the Trimmings (GFA/DFA)

Crab and Seafood Thermidor Pot with Crispy Fries (GFA)

Wild Mushroom and Artichoke Stroganoff, Steamed Coriander Rice (V/GF/DFA)

Steak and Ox Cheek Pie with Horseradish Mash
and Roasted Vegetables

DESSERTS

Christmas Plum Pudding with a Vanilla and Brandy Custard (GFA)

Chocolate Brownie Eton Mess (GF)

Glazed Crème Brulee Tart with Prosecco, Poached Rhubarb,
Whipped Mascarpone

Local Cheese Board (GFA)

Coffee and Homemade Mince Pies £4.95 (GFA)

Allergens - (V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (DF) Dairy Free
(DFA) Dairy Free Available (N) Contains Nuts

If you are concerned about any food allergies, intolerances or dietary requirements,
please ask a member of the team, who will be delighted to assist.