









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, Caramalised Chestnuts, Beetroot and Chilli Jam (V/N)



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)

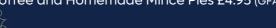
Chocolate Brownie Eton Mess (GF)

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

Local Cheese Board (GFA)

Coffee and Homemade Mince Pies £4.95 (GFA)







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.





