

Festive party menu

2 course £22

3 course £26

STARTER

Lemon vermicelli soup, with warm bread* (ve)
Maple & bacon scotch egg with homemade plum ketchup
Smoked salmon and ricotta ravioli with a lemon dill butter

MAIN

Prosciutto wrapped turkey roulade, with stuffing, roast potatoes, roasted carrots & parsnips, Brussel sprouts, pigs in blankets & caramelised onion gravy
Sage and pancetta toad in the hole, garlic & herb creamed potato, Brussel sprouts, roasted carrots & parsnips, caramelised onion gravy*
Oven baked plaice with a fennel, orange & rosemary butter, crushed potatoes & green beans (gf)
Chestnut and seed stuffed squash, Brussel sprouts, roasted carrots & parsnips, caramelised onion gravy & roast potatoes (ve)

DESSERT

Traditional Christmas pudding, custard**
Sticky toffee pudding cheesecake, Chantilly cream & toffee sauce
Mocha & vanilla swirl mousse (ve)

*gluten free option available ** vegan custard available

Full allergen information available upon request

Pre-orders are required at least 7 days prior to your booking date. 25% deposit required upon booking - this is non-refundable should you cancel after 1st December.

