



Starters

Homemade winter vegetable soup with garlic and herb croutons served with warm ciabatta and butter

Gravlax Salmon served on new potato and dill salad topped with creme fraiche

Herb stuffed tomatoes on a bed of rocket (VEGAN)

Duck and orange pate served with warm ciabatta and homemade tomato, apple chutney

Mains

Herb and vegan cheese stuffed portobello mushroom on a mixed leaf salad with garlic croutons (VEGAN)

Roast turkey served with roast potatoes, sprouts, carrots, honey roasted parsnips, sage & onion stuffing, pigs in blankets, bread sauce and gravy

Sweet potato, chestnuts, cranberry and spinach filo pie served with traditional Christmas trimmings (VEGAN)

Roast Lamb cooked in red wine, garlic and rosemary served with honey roasted parsnips, red cabbage, herb fondant potatoes and red wine gravy

Wasabi pea baked Haddock on broad beans served with a new potato salad in a warm vinaigrette dressing

Desserts

Chestnut, cranberry and ginger ice cream bomb with chilled clementine in a brandy syrup

Traditional Christmas pudding served with a brandy butter

Homemade pecan tart served with custard

Chocolate orange ice cream served with orange and spiced cranberry cookie (VEGAN)

Two courses for £19.95 or Three courses for £26.95

Please book a table and pre-order your choices. Thank you