Christmas Menu

STARTERS

BUTTERNUT SQUASH & SAGE SOUP GFA V VGA
With warmed sourdough bread & croutons

THE CLASSIC PRAWN COCKTAIL GFA
Succulent prawns in Marie Rose sauce nestled on crisp shredded lettuce, paired with a celery stick, juicy cherry tomatoes, malted bloomer bread & butter

HOG ROAST PULLED PORK & APPLE BITES
Paired with sweet fig chutney & peppery rocket

MAINS

TRADITIONAL ROAST GFA
Enjoy the rich flavour of our British Turkey or the sweet and savoury notes of our Maple Glazed Gammon Ham
Served with crispy roast potatoes, pigs in blankets, fresh seasonal vegetables & a generous ladle of rich, flavourful gravy

Add extra pigs in blankets £4.99

OVEN BAKED SALMON GFA
Accompanied with dill Hollandaise sauce, buttery new potatoes & vibrant tenderstem broccoli

MUSHROOM BOURGUIGNON PIE GFA V VGA
Perfectly paired with golden roast potatoes, medley of seasonal vegetables & savoury gravy

DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING V
Served warm with velvety custard or a dollop of creamy vanilla ice cream

ZESTY CLEMENTINE & PROSECCO TORTE GF V VGA
A gluten free ginger crumb base with a layer of prosecco topped with a creamy clementine filling. Paired with a refreshing raspberry sorbet

APPLE FRANGIPANE TART V
With its buttery pastry and aromatic almond filling, served with your choice of silky custard or a scoop of creamy vanilla ice cream

GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE
V VEGETARIAN VG VEGAN VGA VEGAN AVAILABLE