



## PRE CHRISTMAS MENU

AVAILABLE FROM FRI 22ND NOV- MON 23RD DEC  
12-2:30 AND 5:30-9PM. PRE ORDERS REQUIRED



- ✦ North atlantic prawn & avocado cocktail with wholegrain bread GF VG
- ✦ Roasted tomato and basil soup with crispy onion & crusty bread GF VG V DF
- ✦ Ham hock terrine with an apple, shallot & watercress salad GF DF
- ✦ Welsh rarebit & leek stuffed field mushroom with a rocket & onion salad & a mustard dressing GF



- ✦ \*Roast crown of turkey served with all the festive traditional trimmings; roast potatoes, stuffing, pigs in blankets, yorkshire pudding, seasonal vegetables and gravy DF GF
- ✦ Slow braised beef brisket with a chestnut mushroom & red wine sauce served with English mustard mash GF
- ✦ Grilled cod loin with roasted red peppars & cherry tomatoes, served with crushed new potatoes & a lemon sauce DF GF
- ✦ Parsnip, sage & apple wellington, served with roast potatoes & a cranberry thyme sauce VG V



- ✦ Blackforest sundae VG
- ✦ Christmas pudding with brandy sauce or custard VG
- ✦ Profiteroles filled with Biscoff cream topped with chocolate sauce
- ✦ Lemon posset with ginger bread
- ✦ Cheese & biscuits (£6.50 supplement/extra course £11)

2 course £25.95 3 course £29.95 including christmas crackers

