

Carrot & Roasted Sweet Potato Soup (GFA & VE)
Served with artisan sour dough and spiced butter
Smoked Haddock & Chorizo Croquettes (GFA)
Served with house salad and a sweet cranberry dipping sauce
Marinated Chicken Satay Skewers (GF)
Served with a spicy onion and chilli salad and peanut sauce
Brie & Cranberry Filo Parcels

Butter brushed and topped with poppy seeds served with onion marmalade and house dressed salad

MAIN DISHES

Butter Roasted Turkey Crown

Served with garlic & Pancetta stuffing, roast potatoes, creamy mashed potatoes, honey & thyme roasted root vegetables, cauliflower and broccoli cheese, button sprouts and a rich meat gravy.

Mustard & Thyme Crusted Roasted Beef (GFA)

Served with garlic & pancetta stuffing, Yorkshire pudding, roast potatoes, creamy mashed potatoes, honey & thyme roasted root vegetables, cauliflower and broccoli cheese, button sprouts and a rich meat gravy.

Tuscan Salmon Fillet (GF)

Served with a tomato, spinach, garlic, paprika & roasted red pepper sauce, roasted potatoes and seasonal vegetables

Vegan Wellington

Puff pastry, chestnut mushrooms, spinach, roasted squash & pine nut filling served with potatoes and vegan gravy

DESSERTS

Traditional Christmas Pudding & Brandy Sauce

Lemon Posset & Homemade Shortbread(GFA)

Christmas Crumble & Custard

Free From Chocolate Torte & Winter Compot (GF) (VE)

Finished with homemade mince pies

Available from 1st - 22nd December 12-2pm & 5-9pm\ Sundays 5-8pm 2 Courses £23.95 & 3 Courses £26.95