

Christmas Festive menu



Starters

Chicken Liver Pate, Red Onion Jam, Crostini (GFO)
Breaded Brie, Mixed Salad & Cranberry Mayo (GF)
Skewered Garlic & Chilli Prawns, Clarified Butter (GF)
Creamy Garlic Mushroom, Toasted Ciabatta (GFO)

Mains

Pancetta Wrapped Turkey Breast Filled with Sage & Onion Stuffing (GF)
*Roast Potatoes, Thyme Roasted Carrots, Sweet Red Cabbage, Bacon Buttered Sprouts,
Baby Beetroot, Pig in Blanket, Stock Gravy*

Slow Cooked Blade of Beef
Bacon & Horseradish Mash, Braised Red Cabbage, Buttered Sprouts, Red Wine Jus

Pan Fried Bass Fillet
Crushed Potatoes, Wilted Greens, Cherry Tomato, Olive & Basil Butter

Vegan Wellington

Braised Red Lentils, Onions, Garlic, Portobello Mushrooms & Spinach in a Vegan Puff Pastry, Roasted Potatoes, Sprouts, Thyme Roasted Carrots, Mixed Baby Beetroot, Vegetable Stock Gravy

Desserts

Served with Ice Cream, Custard or Double Cream
Salted Caramel Chocolate Torte
Winter Berry Crumble (GFO)
Christmas Pudding
Trio of Ice Cream

Tuesday through Saturday, 2, Courses, 28.95 – 3 Courses, 34.95

Pre-orders only