

Pre-Christmas Menu for Lunch or Dinner

Starters

Duck and orange pate, onion marmalade, served with a crusty baguette *GF*

Smoked Salmon and Prosecco Parfait, served with chargrilled sourdough *GF*

Honeyed carrots and beetroot salad with feta and hazelnuts *V VE GF*

Main Course

Roasted turkey served with roast potatoes, seasonal vegetables accompanied with pigs in blankets, sausage meat, sage and onion stuffing with a Yorkshire pudding and a turkey gravy *GF*

Poached fillet of hake, served on a bed cranberry, sage and pine nut stuffing *GF*

Carrot wellington with spiced marmalade, served with crispy roast potatoes and seasonal vegetables *V VE*

Dessert

Seasonal Christmas pudding with a brandy sauce *V VE GF*

Chocolate Orange dessert with a chocolate biscuit base and orange pieces *V VE*

Rhubarb & Ginger dessert, ginger crumb base, rhubarb mousse, chocolate and raspberry topping *V VE GF*

Tea, coffee and Mince Pies

£40.00 per person 3 courses

£33.00 per person 2 courses

£10 non-refundable deposit per person on booking. Remaining balance and pre order due 14 days prior.

If a pre order is not provided then a set menu will be served

Please inform us in advance if you have any dietary requirements or allergies. All of the above is subject to change

This menu is for groups of 6 and over. Private room hire charges apply to groups over 10 guests.