

# Festive MENU

AVAILABLE 1ST DECEMBER TO 31ST DECEMBER

2 COURSES £26.95

3 COURSES £30.95

## SOUP OF THE DAY

served with toasted sourdough. Please ask for today's choice

## HAM HOCK, PICKLED CARROT & MUSTARD TERRINE

with sweet onion jam & toasted sourdough

## SMOKED SALMON

with caper crème fraiche, beetroot chutney & seeded farmhouse bread



## ROAST TURKEY

with pigs in blankets, roast potatoes, creamy mashed potatoes, sage and onion stuffing, seasonal vegetables & rich stock gravy

## DAUB OF BEEF BOURGUIGNON

with horseradish mashed potatoes, seasonal vegetables, crispy leeks & rich stock gravy

## PAN FRIED SALMON FILLET

on dill, pea & leek risotto with lemon oil & a parmesan crisp

## NUT ROAST

with roast potatoes, creamy mashed potatoes, sage & onion stuffing, seasonal vegetables & vegetarian gravy



## CHRISTMAS PUDDING

with brandy sauce

## ORANGE CRÈME BRULÉE

with a spiced vanilla biscuit

## DOUBLE CHOCOLATE BROWNIE

with chocolate orange sauce & Terry's chocolate orange

### *Important* INFO...

IF YOU HAVE A FOOD ALLERGY PLEASE INFORM US BEFORE PLACING AN ORDER. AS WE HANDLE MANY DIFFERENT FOODS IN OUR KITCHEN AND EVEN THOUGH EVERY CARE IS TAKEN, WE CANNOT FULLY GUARANTEE ANY OF OUR DISHES ARE COMPLETELY FREE FROM ALLERGENS.

 SUITABLE FOR VEGETARIANS