

# Festive Dinner

1<sup>ST</sup> – 24<sup>TH</sup> DECEMBER | SUNDAY - THURSDAY | 5PM – 10PM

TWO COURSE £22 | THREE COURSE £26

For children, smaller portions of this menu are available or alternatively children's menu available on page 8

## STARTERS •

Roasted Plum Tomato and Sweet Pimento Soup

*With Basil Oil, Served with Ciabatta (V) (VE) (GF) (LF)*

Duck Liver and Orange Parfait

*With Caramelised Onion Jam, Crostini (GF)*

Baked Cheddar Mushrooms

*With Toasted Breads (GF) (V)*

Balsamic Onion and Goats Cheese Tart

*With Sun Dried Tomatoes and Rocket (V)*

## MAINS •

**Served with** Seasonal Vegetables

Roasted Breast of Turkey

*Pork, Apricot, Sage and Chestnut Stuffing, Pig in Blanket, Roasted Potatoes (GF) (DF) (LF)*

Butternut Squash & Chestnut Mushroom Wellington

*Cranberry Vegan Gravy (V) (VE)*

Slow Braised Beef Feather Blade

*Horseradish Mash, Roasted Onions and Red Wine Gravy*

Pan Seared Sea Trout

*Tender Stem, Crushed New Potatoes, Lemon and Caper Butter (GF)*

## DESSERTS •

Christmas Pudding

*Brandy Custard (V)*

Warm Home Baked Chocolate Brownie

*Belgian Chocolate Sauce, Honeycomb, Vanilla Ice Cream (V)*

Vanilla Cheesecake

*Blueberry Compote (V) (GF)*

Apple and Plum Crumble

*Crème Anglaise (GF)*

## CHEESE & BISCUITS •

House Cheese Board **(+ £6.50 per person)**

*A Selection of British Cheeses with Savoury Biscuits, Grapes, Celery and Chutney*



For those dishes marked with (GF) Gluten Free, (V) Vegetarian, (VE) Vegan, (LF) Lactose Free, (DF) Dairy Free, options are available and need to be noted when placing your food order if required. As our dishes are not prepared in a nut free environment, we cannot guarantee our dishes are completely nut free. Where dietary requirements are catered for, we are unable to offer substitute dishes.