



• *STARTERS* •

Duck & orange pate (Gfa) - Ciabatta toasts, onion chutney and cornishons

Cider roasted parsnip & apple soup (Gfa, V)- Crusty ciabatta and butter

Pulled beef bonbons - Horseradish mayonnaise & crispy onions

Butternut ravioli (Ve) - Beetroot puree, maple walnuts

• *MAIN* •

Turkey & bacon parcel - Served with roast potatoes, rich gravy and all the trimmings

Pan fried duck breast (Gf) - Fondant potato, tenderstem broccoli, Cranberry jus & candied fig

Salmon en croute - Creamy mash, buttered greens, white wine & chive volute

Wild mushroom bourguignon (Gf, Ve) - In a rich red wine sauce with creamy mash & tender stem broccoli

• *DESSERT* •

Traditional Christmas pudding - Brandy anglaise (Gf,V)

Crème Brûlée - Winter berry compote (Gf,V)

Chocolate brownie - Rich chocolate sauce & ice cream (Gf,V)

Spiced berry & apple crumble - With custard (V)

*2 Courses £28.95*

*3 Course £35.95*

*TAKING BOOKINGS NOW!*

