



Festive Fayre **MENU**

Available from 20th Nov-24th Dec

2 COURSES £28 OR 3 COURSES £32

STARTERS

Cheese and chutney bon bons (V) (GF)

With a tomato pesto and pistachio crumb

Root vegetable and barley soup (V) (VE)

Served with toasted ciabatta and herb butter

Hot honey glazed pigs in blankets

With a rocket and watercress salad

Salmon mousse crumpet

Topped with pickled beetroot slaw

MAIN COURSES

Christmas burger

Turkey steak, bubble and squeak patty, piggy, mini roasties and slaw

Christmas dinner

Turkey, mash, roasties, carrots, parsnips, sprouts, piggy and thick gravy

Wild mushroom and roasted cauliflower risotto (V)

Topped with torn focaccia croutons and cauliflower pickles

Oven baked salmon supreme

Tenderstem broccoli, 15 hour potato and a warm Bloody Mary sauce

Slow braised beef rib

Served with salt baked celeriac mash, chantenay carrots, buttered baby leeks and orange and horseraddish gremolata

£3 supplement

DESSERTS

Christmas pudding and brandy sauce

Raspberry and white chocolate roulade

Chocolate orange torte, candied orange and Chantilly cream