

Christmas Festive Menu

Available 1st - 24th December

Starters

PULLED PORK & BLACK PUDDING CROQUETTES £8.50
apple ketchup

BAKED GARLIC MUSHROOMS v **£8.00**
cranberry & sage crumb, melted brie, croutes (can be gluten-free)

SMOKED SALMON & PRAWN COCKTAIL £11.50
marie-rose, lemon, granary bread & butter (can be gluten-free)

Mains

TRADITIONAL TURKEY DINNER £23
cranberry & sage stuffing, herb-roast potatoes, mashed carrot and swede, brussels sprouts, honey-mustard roast parsnips, pigs in blankets, rich gravy

TUSCAN-STYLE GNOCCHI v **£17.00**
hand-rolled pasta, rich sun-dried tomato & cream sauce with spinach, peppers & parmesan, sprouting broccoli, crispy sage

FESTIVE PIE £18.95
shortcrust pastry filled with turkey, ham, cranberry, stuffing & gravy, pommes puree, a pig in blanket, honey-mustard roast parsnips, sprouts, and a jug of festive gravy

PAN-ROAST SCOTTISH SALMON FILLET £25
spinach & cheddar rosti, lobster & caper cream, sprouting broccoli (can be gluten-free)

Dessert

CHRISTMAS PUDDING v **£8.25**
brandy sauce (always gluten-free)

VANILLA POACHED PEAR v **£8.25**
honey & orange mascarpone, spiced granola (can be gluten-free)

CHEESE & BISCUITS v **£12.00**
vintage cheddar, brie, stilton, assortment of crackers, salted butter, spiced apple chutney (can be gluten-free)

(v) Vegetarian (ve) Vegan

All our food is prepared in a kitchen where nuts, gluten and other allergens maybe present. Whilst we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering. Full allergen and ingredient information is available. *All weights are approximate and are prior to cooking