

Christmas Menu 2019

Two Courses - £21.00 Three Courses - £25.00

Starters

Roasted portabella mushroom (GFA) Served with a crisp bacon, rocket & a cajun oil

Roasted pepper, stuffed with pine nut & olive couscous (GFA \mid N \mid VG) Cooked in salsa verde oil, topped with fresh coriander

Luxury creamed leek & potato soup served with garlic dumplings (GFA | V)

Mains

Roast beef (GF) with caramelised onion gravy

Fillet of turkey (GF) with homemade sage and onion stuffing, served with a light jus

Parsnip, cranberry & chestnut loaf (GFA | VG)

All mains served with honey roasted carrots, rosemary & garlic roast potatoes, blackberry braised red cabbage infused with star anise, butternut squash & sage mash, sprouts, large Yorkshire pudding (GFA) and pigs in blankets

Desserts

Christmas puddings (GFA) served with brandy sauce

Hazelnut and rum chocolate brownie (GF)
With luxury vanilla ice cream

Sicilian Lemon Sorbet (DF | VG)

Venue cheese board (GFA) (£2.00 Supplement)

Add Warm Mince Pie & Cream £1.00

(GF) Gluten free (GFA) Gluten free alternative (N) Contains Nuts (DF) Dairy Free (VG) Vegan