

Festive Dinner Menu

2 Courses £22 | 3 Courses £26

Complimentary glass of fizz or alcohol-free alternative

Harissa Spiced Grilled Halloumi

with lemon and herb salad, caramelised onion marmalade, brioche crouton
(V, GF*)

Chicken Liver and Brandy Parfait

with pea shoot salad, spiced apricot chutney, brioche crouton
(GF*)

Roasted Red Pepper and Sweet Potato Soup

with parsley crème fraiche served with a warm crusty roll
(V, VG,* GF*)

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Roast Turkey

served with chipolatas wrapped in bacon with pork, apple & sage stuffing,
gravy, roast potatoes, roasted root vegetables & brussels sprouts

Slow Braised Beef Feather Blade Pithiver

served with creamy chive mash potatoes, roasted root vegetables, beef and
port wine jus
(GF*)

Roasted Butternut Squash, Puy Lentil and Mushroom Wellington

served with smoky red pepper and tomato puree, chive mash and
roasted root vegetables
(V, VG*, GF*)

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Traditional Christmas Pudding

served with brandy sauce.
(V, VG*)

Glazed Lemon tart

served with mixed berry compote and cream
(V)

Chocolate Delice

served with raspberry coulis, fresh raspberries and cream
(V)