



# Christmas

## MENU

### STARTER

- Roasted squash and sage soup with crusty roll (v/ve/gf)
- Duck pâté with melba toast and chutney
- Prawn, crab and melon cocktail (gf)
- Bean, aubergine and sage cassoulet (v/ve/gf)

### MAIN

- Roast turkey, pigs in blankets, roasted parsnips, roast potatoes, bacon, garlic and pepper fried sprouts, seasonal veg and turkey jus (gf available)
- Wild mushroom risotto (v/ve/gf)
- Pan fried fish fillet with rosemary and sage mash, roasted veg topped with garlic king prawns (gf)
- Christmas burger; Sage, beef and onion patty with turkey, stuffing, brie and cranberry sauce, topped with pig in blanket, served with chunky chips and gravy dip

### DESSERT

- Traditional Christmas pudding
- Seasonal fruit crumble, served with plum sauce
- Advocaat crème brûlée with dusted shortbread
- Chocolate torte with brandy cream

### TO FINISH

Cheeses and a glass of port

2 Courses £25 ~ 3 Courses £30 ~ 4 Courses £42.50

v = vegetarian; ve = vegan; gf = gluten-free

Please let your server know of any dietary requirements. Thank you.

