Christmas Festive Menu

1 Course £26.00 2 Courses £37.00 3 Courses £44.00

Starters

Cold Atlantic prawns, gin cocktail sauce, farmhouse bread **/***
(crustacean, egg, sulphites, celery, milk, gluten)

Tater tots, bacon, spring onions, cranberries, blue cheese dressing **/***
(milk, sulphites)

Cream of chicken and almond soup, farmhouse bread **/***
(milk, celery, gluten, tree nuts)

Mains

Butter roasted local turkey, traditional trimmings,
roast potatoes, vegetables, natural roast gravy **/***
(gluten, milk, mustard, sulphites)

Salmon fillet, winter greens, buttery mash,
white wine, pesto, lemon crème fraiche velouté **
(fish, milk, sulphites, tree nuts)

French brie, spinach and walnut filo pastry cracker,
green and black peppercorn sauce
(gluten, milk, egg, mustard, tree nuts)

Puddings

Toffee garden apple, coconut and poppy seed frangipane, sour cream
(gluten, milk, egg)

Chocolate cremeux, caramelized hazelnuts, pistachios,
orange brandy honey **
(milk, tree nuts, sulphites)

Duo of ice cream and sorbet **/***
(milk)

DISHES WITH ** CAN BE GLUTEN FREE. DISHES WITH * CAN BE DAIRY FREE**

Senior Festive Menu

2 Courses £27.00 3 Courses £32.00

Starters

Cold Atlantic prawns, gin cocktail sauce, farmhouse bread **/***
(crustacean, egg, sulphites, celery, milk, gluten)

Tater tots, bacon, spring onions, cranberries, blue cheese dressing **/***
(milk, sulphites)

Cream of chicken and almond soup, farmhouse bread **/***
(milk, celery, gluten, tree nuts)

Mains

Butter roasted local turkey, traditional trimmings,
roast potatoes, vegetables, natural roast gravy **/***
(gluten, milk, mustard, sulphites)

Salmon fillet, winter greens, buttery mash,
white wine, pesto, lemon crème fraiche velouté **
(fish, milk, sulphites, tree nuts)

French brie, spinach and walnut filo pastry cracker,
green and black peppercorn sauce
(gluten, milk, egg, mustard, tree nuts)

Puddings

Toffee garden apple, coconut and poppy seed frangipane, sour cream
(gluten, milk, egg)

Chocolate cremeux, caramelized hazelnuts, pistachios,
orange brandy honey **
(milk, tree nuts, sulphites)

Duo of ice cream and sorbet **/***
(milk)

[SHES WITH ** CAN BE GLUTEN FREE. DISHES WITH * CAN BE DAIRY FRE**