



# FESTIVE MENU

2 COURSE MEAL £25.95

3 COURSE MEAL £31.95

## STARTERS

CIDER AND ONION SOUP WITH CHEESE & APPLE TOAST. (V, \*GF)

SALMON & HADDOCK FISHCAKES WITH CUCUMBER RIBBONS AND LEMON, DILL AND CAPER DRESSING.

CHICKEN LIVER PARFAIT WITH PORT JELLY, HOME-MADE TOAST AND DRESSED ROCKET (\*GF)

RAREBIT STUFFED PORTABELLO MUSHROOM WITH WALNUT SALAD. (V)

MUSHROOM AND CHESTNUT PATE WITH PICKLED ROOTS, HOME-MADE TOAST AND VEGAN BUTTER. (PB, \*GF)

## MAIN COURSES

ROASTED TURKEY WITH CHESTNUT STUFFING, ROAST POTATOES, PIGS IN BLANKETS, BRAISED RED CABBAGE, SEASONAL VEGETABLES, PARSNIPS AND GRAVY. (\*GF)

FILLET OF HAKE WITH JERUSALEM ARTICHOKE VELOUTE, SAUTED TURNIP & LYONNAISE POTATOES.

CONFIT DUCK LEG WITH RED WINE LENTILS, GARLIC MASH POTATO, BURNED ORANGE SEGMENTS AND GRAVY. (GF)

INDIVIDUAL GOAT CHEESE, BEETROOT AND CARAMELISED RED ONION TART WITH HASSELBACK POTATOS AND SPINACH VELOUTE, CHESTNUT & PAN FRIED SPROUTS. (V)

STUFFED AND ROASTED BUTTERNUT SQUASH WITH ROAST POTATOES AND GRAVY. (PB)

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING WITH CREAM, ICE-CREAM OR CUSTARD. (\*PB)

CHOCOLATE AND CREAM YULE LOG WITH RUM & RAISIN ICE-CREAM.

LEMON AND ORANGE TART WITH CREME FRAICHE SORBET.

PROFITEROLES WITH CHANTILLY CREAM AND CHOCOLATE SAUCE.

CHEESE AND BISCUITS

