



FESTIVE MENU

STARTERS

- Pulled pork and black pudding croquettes with a cumberland sauce
- Mushroom and chestnut soup with sourdough bread (vg)
- Roasted red pepper arancini with tomato chutney
- King prawn pil pil in garlic and chilli oil with sourdough bread

MAIN DISHES

- Beef cheeks, dauphinoise potatoes, roasted shallots, beef jus and seasonal vegetables
- Venison loin, dauphinoise potatoes, red wine and chocolate jus, seasonal vegetables
- Roast turkey, pigs in blankets, roast potatoes, sage and onion stuffing, gravy and vegetables
- Butternut squash and spinach strudel, sauteed new potatoes and vegetables
- Seabass fillet, cauliflower puree, sauteed new potatoes and a pesto drizzle

DESSERTS

- Christmas pudding with brandy sauce
 - Eton mess creme brulee, with a shortbread biscuit
 - Mixed fruit crumble and vanilla ice cream
 - Sticky toffee pudding with vanilla ice cream
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TWO COURSES - £24.95
THREE COURSES - £29.95