FESTIVE MENU

STARTERS

Seasonal Soup (v)
with toasted sourdough

Rosemary Camembert (v)
with toasted sourdough

Smoked haddock Rarebit
on toasted sourdough with tomato & chive salad & herb oil

Game Scotched Egg
with cumberland sauce, salad & parsnip crisps

MAIN DISHES

Braised Featherblade Of Beef
with roasted vegetables, pomme puree & elderberry gravy

Traditional Roast Turkey
served with all the festive trimmings

Spinach, Mushroom, & Chestnut Strudel (v)
served with seasonal vegetables & vegetarian gravy

Tuna Nicoise
tuna steak with green beans, new potatoes, capers, anchovies, soft boiled egg & pesto dressing

DESSERTS

Christmas Pudding
with brandy sauce

Apple & Blackberry Crumble (v,gf)
with Custard, Cream or Ice Cream

Baileys Cheesecake
with chantilly cream & a brandy snap

Poached Pear
poached in red wine sauce, vanilla mascaponi & ginger crumb

2 COURSE £24.95 - 3 COURSE £29.95

SERVED FROM 23RD NOVEMBER