# **Starters**

Homemade Spicy Cauliflower & Truffle Oil Soup (Vegan)

Venison, Pork & Pancetta Terrine

Served with Locally Baked Bread, Onion Chutney & Garnish

**Oven Baked Baby Camembert** 

Stuffed with Garlic & Rosemary Butter served with Locally Baked Bread & Cranberry sauce

Salt & Pepper Calamari

Tender Strips of whole Squid coated in a light & Crispy Breadcrumb served with Lemon Mayo dip

Please let us know of any allergies on your preorder

# **Mains**

Hand Carved Roast Turkey or Vegan Nut Roast (GF)

Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Stuffing

#### Roast Fillet of Fresh Salmon

Served with Roasted New Potatoes & Green Beans Garnish with a Bretonne Sauce & Prawns (GF)

#### Slow Braised Pork Belly (GF)

Served with Seasonal Vegetables, Roast Potatoes & Scrumpy Apple Cider Sauce

### Mushroom, Brie & Cranberry Wellington

Served with Roasted Potatoes, Gravy & Seasonal Vegetables

#### Chef's Beef Bourguignon (GF)

Served with Mustard Mashed Potatoes, Crispy Streaky Bacon & Vegetables

#### Santa Burger

Two 4oz Minced Steak Patties Topped with Streaky Bacon, Lettuce, Cranberry Sauce & Melted Brie Cheese Served in a Sour Dough Bun with Chips

## **Desserts**

Traditional Christmas Pudding

Served with Brandy Sauce (GF)

Vegan Trillionaires Tart (GF)

**Sticky Toffee Pudding** 

Served with Custard

#### Selection of British Cheeses & Biscuits

Served with Homemade Onion Chutney & Port Wine (£3 Surcharge)

## **CHRISTMAS** at





Two course available Sunday to Thursday £28

Three courses available Monday to Sunday £35 (From 29th November)

### For bookings:

Phone: 01424 421363
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