



Christmas MENU

Starters

Mum's black garlic roast sweetcure ham

with rocket and stilton salad with truffle honey drizzle GF

Potted mackerel with smoked paprika and herb butter

served with toasted bread GF option available

Celeriac and apple soup with pine nuts

served with warm bread rolls and salted butter Gf/Ve/V

Mains

All main courses served with sharing plates of roast potatoes, honey roast parsnips, caraway carrots, Brussel sprouts with chestnuts and cauliflower cheese

Free-range turkey stuffed chestnut and sage

served with gravy and Yorkshire pudding

Cranberry glazed beef short rib +£9

served with chestnut and sage stuffing, gravy, and Yorkshire pudding Gf available

Mushroom and beetroot wellington

served with apricot and parsley stuffing and gravy VE/GF option available

Dessert

Grandmas' trifle

layered preserved summer strawberries, set vanilla custard, light sponge topped with lashings of whipped cream

Chocolate yule log

with raspberry cream fillings GF/VE/V

1 course 22.95 2 course 24.95 3 course 29.95