

FESTIVE

lunch & dinner

STARTERS

Chicken Liver Patè with Apricot Chutney served with warm bread (GFA)

Winter Vegetable Soup with crusty bread roll (V/VEA/GFA)

Braised Beef Bon Bon with Gravy Mayonnaise
Goat's Cheese & Caramlised Onion Tart (V)

MAINS

All served with roast potatoes & seasonal vegetables

18-Hour Braised Beef (GFA)

Roasted Buttered Turkey (GFA)

Roasted Maple Butternut Squash (VE/GF)

Roasted Salmon with Pesto Cream (GF)

DESSERTS

Christmas Pudding served with Brandy Cream (VE/GF)

Cranberry & White Chocolate Brioche Pudding (V)

Lemon Posset Tart with Raspberry Compote (V/GFA)

Chocoate Honeycomb Brownie (V)

Available throughout December

2 Courses - £30 / 3 Courses - £35