

2 course £28.95

3 course £34.95

Christmas MENU

STARTERS

Candied beet salad with crumbled goat's cheese (v)

Prawn cocktail with mango & avocado (gf)

Beef & cognac pate with homemade focaccia

Roasted sweet potato & coconut soup (ve)

Sautéed mushrooms on homemade rosemary & sea salt
focaccia

MAIN DISHES

Christmas turkey with all the trimmings (gf option available)

Spiced butternut squash wellington with all the trimmings (v) (ve)

8oz rump steak with hand cut chips and peppercorn sauce

Maple glazed salmon fillet with quinoa & brown rice salad &
sautéed greens (gf)

Pan seared chicken breast in an orange & ginger glaze with
jasmine rice and veg (gf)

DESSERTS

Christmas pudding with brandy custard

Winter berry Eton mess with chantilly cream & blueberry coulis

Chocolate & amaretto torte with salted caramel sauce

Gingerbread crumble with spiced apples & winter berries with
coconut ice cream (gf) (v) (ve)

Cheese & biscuits with spiced ale chutney and frosted grapes
(£3 supplement)