



FESTIVE MENU

TO START

Roast Parsnip & Truffle Soup, Chestnuts GF+ VE
Caramelised Onion & Pant Ys Gawn Goat's Cheese Tart,
Poached Pear Mulled Syrup GF V
Chef's Chicken, Pork & Sage Terrine, Orange & Cranberry Compote,
Ciabatta GF+

TO FOLLOW

Roast Topside of Beef, Yorkshire Pudding GF+
Roast Turkey, Traditional Trimmings GF+
Pan Roast Salmon Fillet, Crayfish, Dill & Caviar Beurre Blanc GF

Wild Mushroom & Apricot Nut Roast, Roast Celeriac
& Thyme Gravy GF VE

TO FINISH

Christmas Pudding, Homemade Brandy Sauce V
Raspberry & White Chocolate Cheesecake V
Chocolate Torte, Spiced Clementines, Chantilly Cream VE GF

Coffee & Mini Christmas Cake V GF

Three Courses £29.00

Dietary Requirements

GF - Gluten Free; GF+ - Gluten free option available; V - Vegetarian; VE - Vegan; VE+ - Vegan option available
Any further allergy and intolerance information is available on request. Please ask a member of staff for details.