



# Festive Fayre Menu

Wednesday, Thursday, Friday & Saturday

4th-21st December

2 Course £25 3 Course £30

## Starters

Creamy cider & onion soup with apple & cheddar crouton (V) (GFA)

Baked ham hock pot with crispy pitta chips

Beetroot & smoked salmon tart with horseradish

Truffled mushroom pate (VE) (GF)

## Mains

Traditional roast turkey crown, goose fat roast potatoes, pigs in blankets, homemade stuffing, cauliflower cheese, honey & thyme roasted carrots and parsnips, broccoli & gravy (GFA)

Rich beef bourguignon with dauphinoise potatoes, honey & thyme roasted carrots and parsnips & broccoli (GF)

Pan fried turbot fillet with creamy prosecco sauce, hassleback potatoes, honey & thyme roasted carrots and parsnips & broccoli (GF)

Lentil, butternut & chestnut wellington with roast potatoes, homemade stuffing, thyme roasted carrots and parsnips & broccoli

## Desserts

Traditional Christmas pudding with brandy sauce (GF) (VE available)

Mini hot toddie pavlova (GF) (V)

Chocolate orange baked cheesecake with chantilly cream (V)

Vegan raspberry curd tart with champagne sorbet (VE)