

Festive menu

2 courses for £28

3 courses for £32

Starters

- Ⓢ **Pear and walnut salad** drizzled with olive oil (v)
- Ⓢ **Celeriac soup** with toasted ciabatta finished with truffle oil (v)
- Classic Tomato Bruschetta** with a roquette salad (v)
- Ardennes pate** with melba toast and red onion chutney
- Ⓢ **Crab tian** brought together with cream cheese, creme fraiche, dill and chives

Main course

- Ⓢ **Roast turkey** - served with all the trimmings, roasted potatoes, seasonal vegetables and gravy
- Ⓢ **Braised Rump Steak** - braised in a red wine and stilton sauce set in creamy mashed potato with tenderstem broccoli
- Pork Belly** - served with dauphinoise potatoes, cinnamon spiced red cabbage topped with a port jus
- Ⓢ **Pan seared chicken supreme** - set on crushed parsley potatoes with creamed leeks and finished with a white wine sauce
- Ⓢ **Oven baked trout** - on a bed of sauteed potatoes with samphire and capers topped with a lemon butter sauce
- Ⓢ **Wild mushroom risotto** - finished with fresh herbs (v)

Desserts

- Christmas pudding** with Brandy sauce
- Ⓢ **Baileys creme brulee** with Shortbread biscuit
- Ⓢ **Cinnamon spiced apple crumble** with vanilla custard
- Chocolate orange torte** with chantilly cream
- Brandy snap basket** filled with winter berries and whipped cream

PLEASE INFORM A MEMBER OF STAFF OF ANY INTOLERANCES OR ALLERGIES