

MENUS >

CHRISTMAS PARTY NIGHT (Fri/Sat)

STARTER

Chicken and duck liver parfait, spiced orange and apricot chutney, brioche toast (RGF)

Roasted tomato and red pepper soup, garlic and herb ciabatta croutons (V) (VG) (RGF)

Smoked haddock and mature cheddar fishcake, pickled red onion salad, chive hollandaise

Lightly spiced butternut squash and chickpea samosa, fragrant coriander cous cous, mango syrup, bhaji crisps. (V) (VG)

MAIN COURSE

Served with Potatoes and A Selection of Vegetables

Roast turkey, pigs in blankets, sage and onion stuffing, gravy (RGF)

Slow braised brisket of beef, creamy colcannon mash, honey glazed root vegetables, red wine jus (GF)

Baked Escalope of salmon, pesto crushed new potato cake, roasted fennel, lemon and crayfish cream sauce (GF)

Wild mushroom, sweet potato, and spinach pithivier, parsnip puree, roasted beetroot jus (V) (VG) (RGF)

DESSERT

Christmas pudding with brandy sauce (RVG) (RGF) (V)

Warm Chocolate Brownie, white chocolate ice cream, salted caramel sauce (RVG) (V) (GF)

Vanilla and mascarpone cheesecake, black cherry compote, sour cherry sherbet (V)

A selection of cheese with celery, chutney, biscuits and fruit cake (RGF) (V)

(V) Vegetarian (VG) Vegan (GF) Gluten free (RVG) The dish can be adapted to be vegan (RGF) The dish can be adapted to be gluten free

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen