

Festive Lunch & Dinner Menu

Lunch 12.30 to 2pm / **Dinner** 6pm to 9pm

2 Courses £27 per person / **3 Courses** £35 per person

To Start

Tomato & Red Lentil Soup (vg, gfa)

Herb croutons, parsley oil, crusty bread roll

Duck Liver, Pork & Port Pâté (gfa)

Spiced pear, apple chutney, toasted brioche

Smoked Mackerel Mousse (gfa)

Toasted ciabatta, watercress & beetroot salad, lemon garnish

Mains

Roast Turkey Roulade (gf)

Turkey breast stuffed with pork, sage & onion stuffing, wrapped in smoked streaky bacon with roast potatoes, rich gravy

Roasted Stone Bass (gf)

Roasted new potatoes, green herb sauce

Vegetable Nut Roast (vg, gf, n)

Roasted new potatoes, roasted carrot gravy

All main courses served as above with seasonal vegetables

Desserts

Chocolate Mousse Cup (gf)

Chantilly cream, berry compote

Traditional Christmas Pudding (gf, v, vga)

Clotted cream, brandy sauce

Lemon & Raspberry Posset (v, gfa)

Vanilla cream, short bread

Tea/Coffee & Mini Mince Pies

Allergen Information:

All food is prepared in an area where allergens are present. Most dishes can be adapted to suit a gluten free diet. Should you have any dietary requirements, allergies or intolerances, please advise a member of our team upon ordering.

V – vegetarian / **VG** – vegan / **GF** – gluten free / **GFA** – gluten free available / **VGA** – vegan available / **N** – nuts