



Festive Menu

STARTERS

PUMPKIN & LOBSTER BISQUE GF
with coconut cream

MEDITERRANEAN BRUSCHETTA VN*/GF
toasted ciabatta, roasted vegetables, caramelised onions, balsamic glaze

CRISPY BELLY PORK BITES GF*
honey & ginger soy, sesame seeds + £4pp

MAIN COURSE

ROAST TURKEY MEDLEY GF*
herb roasted turkey breast, roasted seasonal vegetables, caramelised Brussels sprouts, savory herb and chestnut stuffing, red wine jus, cranberry sauce

NUT ROAST GF*/VN
homemade nut roast medley of seasonal vegetables, caramelised Brussels sprouts, herb and chestnut stuffing, red wine and cranberry sauce

FESTIVE TURKEY BURGER GF*
homemade turkey burger, herb and chestnut stuffing, watercress, garlic mayo, cranberry sauce, toasted brioche bun, seasoned fries

SPICED VEGETABLE PARCEL VN
homemade pastry parcel, with seasonal vegetables infused with Christmas spices, butternut squash coulis, asparagus, cranberry sauce

SMASHED BEEF BURGER GF*
double beef patty, emmental cheese, caramelised red onion, lettuce, chef's burger sauce, toasted brioche bun, seasoned fries

THAI GREEN CURRY GF*/VN* 🌿
sticky coconut rice, asparagus, courgette, red onion, bok-choy, spinach
+ chicken or prawns £4pp

PRICE

2 courses £26.00

3 courses £34.00

£10pp deposit*
*non-refundable

ALLERGY KEY

GF - GLUTEN FREE
GF* GLUTEN FREE OPTION
VN - VEGAN
VN* VEGAN OPTION

DESSERTS

MANGO & RASPBERRY SORBET VN/GF
fresh berries, mint sprig

WARM CHOCOLATE BROWNIE VN*/GF
vanilla ice cream, chocolate soil, fresh berries

TRADITIONAL CHRISTMAS PUDDING
brandy cream

CHEESE PLATTER - TO SHARE GF*
Cheddar, cornish yarg, grapes, salted crackers, silverskin onions, English pickle + 5pp

