

Festive menu

Starters

(v) ***Leek and potato soup*** *cbgf*
topped with potato straw fries and served with a rustic bread roll

(v) ***Warm halloumi, baby beets and feta salad*** *gf*
drizzled with a balsamic reduction

Brandy and port chicken liver paté *cbgf*
sundried tomato focaccia, caramelised red onion chutney and dressed mixed leaves

Slow roasted crispy pork belly *cbgf*
on a pulled pork potato cake, topped with a creamy peppercorn sauce

Duo of hand rolled mini fish cakes
cod and chorizo with smoked paprika and chorizo mayonnaise
prawn and spring onion with minted pea puree

Mains

Traditional roast turkey crown *cbgf*
rosemary roasted potatoes, creamy mashed potatoes, bacon wrapped chipolata,
sage and onion stuffing and rich turkey gravy

Steamed hake loin *cbgf*
crushed new potatoes and topped with creamy spinach sauce

Chargrilled lamb rump *cbgf*
(served pink) colcannon mashed potatoes and a creamy peppercorn sauce

(v) ***Caramelised red onion and goats cheese tartlet***
in filo pastry with garlic buttered new potatoes

Vegan roast (*gf*)
(crushed and roasted chickpeas, sweet potatoes and butternut squash in a blend of aromatic
Mediterranean herbs and spices) served with roasted potatoes and gravy.

All above served with a medley of seasonal vegetables

Tandoori chicken and mixed pepper kebab *gf*
With basmati rice, dressed salad and mint yoghurt dip.

Desserts

(n) ***Traditional christmas pudding*** *cbgf*
with warm brandy sauce

Vanilla crème brulee *cbgf*
with shortbread biscuit

Trio of mini chocolate desserts
with fresh cream

Lemon and lime zest cheesecake

£23.75

Tea or coffee with mince pie 1.95