

Festive Menu

A warm and heartfelt “Merry Christmas” from all of us here

Homemade roasted red pepper, butternut squash and coconut soup served with garlic and herb croutons

Smoked Mackerel pate with lemon mayonnaise and toast

Mushroom crostini, fresh marjoram, chilli flakes and salad garnish

Breaded Brie wedges served on a pea shoot salad with a cranberry and orange sauce

Medley of marinated olives with dipping oil and vinegar

Roast crown of local turkey served with homemade sausage meat stuffing, pigs in blanket and a rich turkey gravy

Served with roast potatoes, parsnips, and a medley of winter vegetables

Chestnut and mixed nut roast served with a rich vegan gravy and topped with roasted cherry tomatoes

Served with roast potatoes, parsnips, and a medley of winter vegetables (VG)

Beef Bourguignon, a rich stew of local beef with onions, carrots, mushrooms, and red wine served with a buttery winter mash and red cabbage

Roasted salmon supreme served with buttered kale, dauphinoise potato and a creamy white wine sauce

Christmas Pudding

Homemade brownie

Homemade Cheesecake

Brie, Stilton and Cheddar cheese platter

Trio of ice cream

Complimentary mini mince pie

Main Course only £ 13.95

2 Courses £ 16.95

3 Courses £ 20.95