

CHRISTMAS DINNER 2023

2 COURSE £ 24.95

3 COURSE £ 28.95

Starters

Homemade roasted red pepper and butternut squash soup (V) (Vg)

Triple cheese stuffed Portobello mushrooms (V)

Smoked salmon and avocado terrine served with a lambs lettuce salad

Wild boar pate with toasted sourdough and plum chutney

Brie wedge coated in Panko, cranberry and pumpkin seeds and served with a warmed orange and cranberry sauce

Main Course

Roasted Gloucestershire turkey crown, served with traditional accompaniments

Roasted topside of local beef, served with Yorkshire pudding

Sea bass filet served with dauphinoise potato and a white wine and mussel sauce

Homemade individual nut roast with butternut squash and pumpkin seeds topped with roasted vine tomatoes (V) (VG)

On the bone organic pork chop served on a bed of winter mash and served with a black berry and honey mustard sauce

All mains are served with carrots, parsnips, tender stem broccoli, cauliflower cheese and Herbie potatoes

Desserts

Christmas Pudding with custard

Trio of Winston's ice creams

Selection of desserts from the board

Cheddar cheese plate

Tea and Coffee served at £ 2.50 per person if required