

# Christmas Menu

## Starters

Broccoli and Stilton soup with warm baguette (V, GFO)

Ham hock terrine with chilli jam and ciabatta roll (GFO)

Stuffed roast pepper with wild rice (VG, GF)

Creamy garlic mushrooms on a herby crouton (V, GFO)

## Mains

Traditional roast turkey with rosemary roast potatoes, seasonal vegetables, pigs in blanket, stuffing, Yorkshire pudding and homemade gravy

Slow roast lamb shank with rosemary roast potatoes, seasonal vegetables, pigs in blanket, stuffing, Yorkshire pudding and homemade gravy (GFO)

Lentil and cranberry loaf with rosemary roast potatoes, seasonal vegetables, stuffing, Yorkshire pudding and homemade gravy (VG, GFO)

Sea bass with potato fondant, grilled tenderstem broccoli and dill cream

## Desserts

Christmas pudding with brandy sauce (VGO)

Lotus Biscoff cheesecake

Lemon meringue pie with berry compote (VG,GF)

Selection of cheeses with crackers (V)

**2 courses £24.95**

**3 courses £29.95**

GF=Gluten Free V=Vegetarian VG=Vegan O=Option Available



Available from November 29th to January 1st

T&Cs apply: Deposit £10 per person (non refundable)

Food pre-order and deposit are required 7 days prior to your event