



Festive Menu

TWO COURSES £34 / THREE COURSES £40

TO START

Cauliflower Soup, Toasted Chestnuts (gf & vg option)
Scottish Hot Smoked Salmon Pate, Pickled Cucumber, Fennel Salad, Crème Fraiche (gf option)
Chicken & Smoked Ham Hock Terrine, Homemade Piccalilli, Toasted Sourdough (gf option)
Mushroom & Celeriac Tart, Rocket Parmesan (v)



MAINS

Roast Breast & Slow Cooked Leg of Turkey, Sage & Onion Stuffing, Garlic & Thyme Roast Potato, Sprouts, Parsnips, Carrots, Braised Red Cabbage, Pigs in Blankets & Gravy (gf option)
Chargrilled Fillet of Sea Bass, Herb Crushed Potatoes, Tenderstem Broccoli, lemon & Caper Butter (gf)
Slow Braised Shin of Beef, Thyme Mash, Parsnips, Carrots, Cavolo Nero & Red Wine Jus (gf)
Roasted Butternut Squash Stuffed with Spiced Chickpeas, Walnuts & Lentils, Braised Red Cabbage, Roast Potatoes & Gravy (vg & gf)



PUDDINGS

Home Made Bread & Butter Pudding, Chocolate Custard
Sticky Toffee Banana Pudding, Treacle Toffee Sauce, Vanilla Bean Ice Cream
Chocolate Brownie, Dark Chocolate Sauce, Vanilla Bean Ice Cream (gf)
Classic Christmas Pudding & Brandy Sauce (vg, gf option)
Selection of Fine British Cheeses, Crackers & Grapes, Fruit & Chutney (gf option)

*From 26th November until 24th December (except Sundays)
(Diamond Card not valid)*

Book between 26th November to 6th December for a FREE GLASS of Sparkling

