

# FESTIVE MENU

*3 COURSES 29.00 AVAILABLE WED-SATURDAY 1<sup>ST</sup> DEC TO 23<sup>RD</sup> DEC*

Spiced Parsnip Soup,With Parsnip Crisps,Warm Sourdough v

Sloe Cured Gin Smoked Salmon,Watercress & Pickled Fennel gf

Panko Crusted Creamy Brie, Cranberry Compote v

Duck and Orange Pate,Toasted Brioche

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Roast Free Range Turkey Breast,Pancetta Bacon Wrapped Chipolata,Sage & Onion,Sprouts & Chestnuts,Honey Roast Parsnips,Gravy gf

9oz Sirloin Steak,Thick Cut Chips,Griddled Cherry Vine Tomatoes,Mushrooms,Brandy & Pepper Sauce gf (2.00 supplement)

Pan-Fried Seabass,Lemon,Cockle & Butter Sauce,Crushed Potatoes,Vegetables gf

Mushrooms Filled With Goats Cured,Fig Chutney,Baby Potatoes,Winter Leaves Dressed Balsamic Salad gf v (vegan adaptable)

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Christmas Pudding,Brandy Sauce v (gf available)

Chocolate & Coconut Tart,Mango Sorbet (vg,v,gf)

Salted Caramel & Chocolate Profiteroles,Vanilla Pod Ice Cream

Festive Cheeses,Biscuits,Chutney v

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Tea,Coffee, Mince Pies

*Min 4 Persons*

*10.00 pp non refundable deposit at time of booking with menu choices 2 weeks prior bookings only*

*Vegan options avilable please ask for details*

*Food Allergens or intolerances please advise before booking//ordering*

*Menu subject to avilability*