



# Festive

## MENU

### STARTERS

- Roasted Plum Tomato & Sweet Potato Soup**, served with a freshly baked roll 'VE' \* £5.50
- Pressed Chicken, Ham & Tarragon Terrine**, wrapped in Parma ham with sweet red onion chutney 'GF' £6.95
- Prawn & Crayfish Cocktail**, served with sun-blushed tomatoes, lemon and farmhouse bread \* £6.95
- Grilled Goat's Cheese Salad**, served with marinated balsamic onions 'V' 'GF' £6.95

### MAIN COURSE

- Traditional Roasted Turkey**, served with chestnut and cranberry stuffing, pig in blanket, bread sauce, roast potatoes and a rich roast gravy \* £18.95
- Pan-Seared Lamb Rump**, served with a bubble & squeak potato cake, redcurrant and thyme jus \* £19.95
- Slow-roasted Belly of Pork**, served with dauphinoise potato, apple sauce, sage & onion stuffing and a red wine jus \* £18.95
- Fillet of Plaice**, served with salmon mousse, saffron potatoes, lemon and dill sauce 'GF' £16.95
- Sweet Potato & Chickpea Loaf**, served with a mixed bean ragout and roasted vegetables 'VE' 'GF' £13.95
- Roasted Root Vegetable, Spinach & Sun-Blushed Tomato Filo Parcel**, served with a tomato and basil sauce 'VE' £13.95

#### SIDE ORDERS £3.75 per portion

- Pigs in Blankets • Roast Potatoes • Dauphinoise Potato • Sage & Onion Stuffing  
Chestnut & Cranberry Stuffing • Bubble & Squeak • Saffron Potatoes

### DESSERTS

- Trio of Cheeses**, with savoury biscuits, celery, grapes, chutney & quince jelly \* £7.95
- Traditional Christmas Pudding with vanilla ice cream**, served with brandy custard \* £6.50
- Chocolate Sponge Pudding**, served with mint choc chip ice cream and chocolate sauce £6.50
- Vanilla Panna Cotta**, served with spiced apricot and fig compote 'GF' £6.50
- Raspberry Frangipane Tart**, served with vanilla ice cream 'VE' £6.50

\* Can be made Gluten Free on Request

