

Festive Menu

CHRISTMAS DINNER

STARTER

**Smoked duck carpaccio with crunchy walnuts, creamy goats cheese drizzled with a beetroot glaze (gf)*

**Chicken liver Pâté served with melba toast and real ale chutney*

**Roasted butternut squash and apple soup topped with parsnip crisps served with chunky bread (vg,p)*

**Wild mushroom, shallot and walnut tarte tatin with a peppery leaf garnish and balsamic reduction (vg)*

MAIN

**Roast turkey with pig in blanket, roast potatoes, cranberry stuffing lashing of gravy and Christmas veggies (p)*

**Roasted sweet potato stuffed with mediterranean vegetables, curly kale and beetroot glaze (vg,gf)*

**Confit duck leg with rosti potato, butternut squash purée, buttered curly kale and red current jus (p)*

**Pan fried red mullet with baba ghanoush, new potatoes drizzled with a chilli and garlic oil (gf)*

DESSERT

**Classic Christmas pudding with brandy sauce and a stem ginger ice cream*

**Mulled wine poached pear with vanilla mascarpone (gf)*

**Milk chocolate and caramel cheese cake with salted caramel ice cream*

**Local cheese board with chutney, celery, apple, grapes and crackers*

2 COURSES £21.95

3 COURSES £26.95

**Non-Refundable deposit of £10 per person is required to secure the booking*

Excludes Sundays Minimum 3 days pre order required