



— F E S T I V E M E N U —

Available for groups of 4 or more, with a pre-order 72hours in advance

£10 per head deposit

£45 for three courses

£35 for three courses

— S T A R T E R —

Mackerel pâté, served with toasted sourdough and a rocket salad

Wild mushroom arancini, served with truffle aioli (V)

Ham hock terrine, served with toasted sourdough and piccalilli

— M A I N —

Roast turkey, served with pigs in blankets, apple and sage stuffing, duck fat roasted potatoes, honey roasted carrots and parsnips, sautéed brussels sprouts, Yorkshire pudding and turkey gravy

Beef wellington, served with wholegrain mustard mashed potatoes, green beans with crispy pancetta and red wine jus (£5 supplement)

Cod loin fillet, served with crushed new potatoes, lemon cream sauce, tenderstem broccoli and crispy chorizo

Roasted vegetable wellington, served with spring onion mashed potatoes, tenderstem broccoli and vegetable gravy (V)

— D E S S E R T —

Christmas pudding served with brandy sauce and a brandy snap

Chocolate and orange tarte, salted caramel ice cream, topped with honey comb

Homemade banoffee pie, with chocolate shavings