



CHRISTMAS

2 course

£24



3 course

£29

15/12 MENU

Two courses
£24

Christmas Menu

Three courses
£29

Starters

Smoked salmon Carpaccio (*V*VE)

Wye valley smoked salmon with fresh beetroot with a lime and ponzu dressing.

Pan seared brussels sprouts with fresh blood black pudding, finished with crispy pancetta and cranberry sauce.

Parsnip, chestnut and bacon soup (*V*VE)
with sourdough baguette.

Mains

All mains come with seasonal vegetables, pigs in blankets and roast potatoes.

Roast turkey
with a chestnut, cranberry and pancetta stuffing. (*GF)

Vegan Roast Quorn Fillet (*V*VE)

Roast Salmon,
Honey butter glazed salmon with a creamy rich dill sauce and finished with gremolata crumb.

Beef in Red Wine (*GF)
Slow roasted beef in a rich red wine gravy.

Desserts

Traditional Xmas pudding
with a fresh brandy sauce.

Chocolate Raspberry Tart
A gluten free chocolate biscuit crumb filled with a chocolate & raspberry flavour filling finished with raspberry. (Ve) (GF)

Profiteroles,
With a rich dark chocolate sauce.

Allergens - If you have any dietary requirement please
contact us to discuss.

