

Christmas Menu Three courses

Two courses £24

Smoked salmon Carpaccio (*V*VE)

£29

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 baquetté.

> > 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.

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\ _	Name JOHN SMITH	Smoked salmon	Pan Seared Sprouts	dnos	7	Turky	Veagn roast	Salmon	Beef in Red Wine	?	Xmas Pud	Cheesecake	Profiteroles	Special requests	
		✓				✓					✓			Vegan option on prawn starter	
	JANE SMITH			~		✓						~		Dairy allergy and gluten allergy	
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Booking terms

Booking and pre-orders are mandatory and pre orders must be in at least three days prior to booking. £3 per head deposit is required to secure booking redeemable on bill payment.

Menu available 3rd December to 23rd December.

