



## CHRISTMAS MENU

### **DINE IN OR TAKE HOME**

#### **HOMEMADE ROASTED RED PEPPER SOUP**

**(V, GF), (Ve on request)**

Served with a warm, white or granary roll and butter

#### **DUCK LIVER PATE**

Served with side salad, toasted roll and sweet orange marmalade

#### **TRIO OF MELON AND PROSCIUTTO KEBAB**

**(V, GF), (Ve on request)**

Served on a bed of dressed rocket and pomegranate salad

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#### **LOCALLY SOURCED ROAST TURKEY (GF)**

Served with pigs in blankets, stuffing, roast potatoes, mashed potato, fresh seasonal vegetables and a rich roast gravy

#### **SLOW COOKED ROSEMARY AND RED WINE LAMB CASSEROLE (GF)**

Served with mashed potato, spiced red cabbage and fresh seasonal vegetables

#### **NUT ROAST (V)**

Served with a homemade Yorkshire pudding, fresh vegetables, roast potatoes and mashed potato and gravy

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#### **TRADITIONAL CHRISTMAS PUDDING**

Served with brandy sauce

#### **HOMEMADE CHOCOLATE ORANGE CHEESECAKE (GF)**

Served with fresh cream

#### **HOMEMADE LEMON TART**

Served with fresh cream

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#### **COFFEE AND MINCE PIE**

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**2 Course £21.00 (Take Home Option £16)**

**3 Course £25.00 (Take Away Option £20)**

**Available from 4th December to 24th December**

**Lunchtime and Evenings**

**Pre-Ordering 48 hours required**

**£10 pp Deposit**

**(V) Vegetarian (GF) Gluten Free (Ve) Vegan**