



CHRISTMAS MENU

HOMEMADE ROASTED RED PEPPER SOUP

(V, GF), (Ve on request)

Served with a slice of fresh bloomer bread & butter

HOMEMADE DUCK LIVER PATE

Served with side salad, slice of toasted bloomer bread and sweet orange marmalade

TRIO OF MELON AND PROSCIUTTO KEBAB

(V, GF), (Ve on request)

Served on a bed of sweet dressed rocket

LOCALLY SOURCED ROAST TURKEY (GF)

Served with pig in blanket, 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

STUFFED PORTABELLO MUSHROOM (GF,V,Ve)

Served on a bed of dressed rocket with buttered new potatoes and fresh seasonal vegetables

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

HOMEMADE CHOCOLATE ORANGE CHEESECAKE (GF on request)

Served with fresh cream

HOMEMADE LEMON TART

Served with fresh cream

COFFEE AND MINCE PIE

2 Course £25.00

3 Course £29.00

Available from 3rd December to 23rd December

Lunchtime and Evenings

Advance Booking required with Deposit £10 pp

Book & pay deposit by 5th November to receive 10% off

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