

Christmas Menu

STARTERS

SPICED PARSNIP SOUP V GFA

Served with fresh bread.

£6

SLOW COOKED CRISPY DUCK LEG GF

Cucumber & sesame salad, honey, soy & chilli dressing.

£8

KING PRAWN AND CRAYFISH COCKTAIL GFA

Marie-rose sauce, iceberg lettuce, lemon & brown bread.

£8

GOATS CHEESE AND CARAMALISED RED ONION TART V

Balsamic roasted beetroot, pesto, rocket & hazelnuts.

£7

MAINS

BUTTER ROASTED TURKEY BREAST

With pig in blanket, cranberry stuffing, rosemary & garlic roast potatoes, mash, maple glazed carrots & parsnips, braised red cabbage, brussel sprouts & turkey gravy.

£16

FIELD MUSHROOM & CAMEMBERT WELLINGTON V

Roast sweet potato, spinach, cranberries and chestnuts.

£15

BAKED HERB-CRUSTED LOIN OF COD

Crispy potato hash, tenderstem broccoli & lemon butter sauce.

£18

SLOW COOKED BELLY PORK GF

Crackling, braised red cabbage, dauphinoise potatoes & apple & cider gravy.

£16

DESSERTS

MARK'S HOMEMADE CHRISTMAS PUDDING

Served with a boozy rum sauce or cream.

£7

VANILLA CRÈME BRULEE V

With a shortbread biscuit.

£6

DARK CHOCOLATE & ORANGE TORTE V

Served with fresh cream.

£6

BAILEYS PANNA COTTA GF

Honeycomb, salted caramel ice cream.

£7

FOR BOOKINGS TEXT OR CALL 07490 309482 (ANYTIME) OR CALL 01924 930681 (OPENING HOURS ONLY)

V Suitable for vegetarians VG Suitable for vegans GF Gluten Free GFA Gluten Free Option Available - please ask.

If you have any allergies or food intolerances it is important to discuss these with a member of staff as we cannot guarantee any of our dishes are 100% allergen free as all dishes are prepared in a shared kitchen area with exposure to some allergens.

All meals are freshly cooked to order and you may therefore experience a wait at busy times.