

## STARTER

Gala Melon with Parma Ham & Raspberry Coulis
Duck Liver and Port Pate with Toast & Onion Jam
Pan Fried Goats Cheese with Beetroot & Balsamic Glaze
(Vg,GF)

Smoked Salmon & Prawn Crostini with Pesto, Rocket & Capers

Sweet Potato & Carrot Soup with Sour Dough Bread (Vg, V)

## MAIN

Roast Turkey Crown with Pigs in blankets, Stuffing, Seasonal vegetables, Roast Potatoes in Goose Fat, Red Wine Jus & Cranberry Sauce

Slow Roasted Beef Brisket with Root Vegetables & Champ Mash

Pan Fried Salmon with Lemon butter sauce, Seasonal vegetables & New Potatoes (GF)

Slow Cooked Belly Pork with Champ Mash, Swede & Carrot purée & Port Jus

Beetroot & Butternut Squash Wellington, Roast Potatoes & Seasonal Vegetables (Vg, V)

## DESSERT

Lemon Meringue Pie with Cream
Traditional Christmas Pudding with Brandy Sauce
Apple Crumble with Custard
Sticky Toffee Pudding with Ice Cream (GF)
Chocolate Fudge Cake with Ice Cream

## 2 COURSES £30 3 COURSES £35

Extras

Add a Glass of Prosecco on arrival for £4 p/p
Add Tea or Coffee for £2 or Mulled Wine for £4 p/p
All Christmas bookings will include Crackers &

Decorations

(VG) - VEGETARIAN (V) - VEGAN (GF) - GLUTEN FREE