

# **FESTIVE MENU**

3-Courses only £22.95 per person

## **Starters**

## Baked Camembert V Garlic Bread M/G

#### Ham Hock and Pickled Carrot Terrine Brown Bread, Balsamic Glaze, Salad MU/G

### Smoked Salmon Carpaccio Capers. Rocket, Creme Fraiche M/F

#### Crushed Cherry Tomato and Avocado Bruschetta VE Avocado, Cherry Tomatoes, Vegan Bun

#### Soup of the Day Bread Roll G

### **Mains**

## **Turkey Roulade** Potatoes, Sprouts, Stuffing, Pigs in Blankets, Gravy **G**

### **Cod Loin** New potatoes, Tomato Sauce F

## Goats Cheese and Beetroot Tart New potatoes M/G

## Stuffed Peppers VE

#### Roast Cauliflower Chorizo, Salad

### **Desserts**

### **Brownie Cheesecake** Forest Fruits, Cinnamon Stick M

## Pear and Almond Tart Pistachio Ice Cream N

## Warm Apple and Parsnip Cake Cream M

## **Trio of Sorbet**Raspberry, Mango, Lemon

### Christmas Pudding Brandy Sauce M/so

C celery	G gluten	MO molluscs	SO sulphur dioxide	CR crustaceans	F fish	E eggs
M milk	N nut	SE sesame seeds	P peanut	MU mustard	L lupin	S sova

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.