

CHRISTMAS MENU

2 COURSES £26 | 3 COURSES £30

STARTERS

Brie & Red Onion Tarts GF V
Cheesy cheddar & chive pastry packed with melted Brie, topped off with a sweet red onion chutney

Roasted Parsnip & Honey Soup GF Ve
a creamy parsnip soup with a delicate hint of honey sweetness, served with a warm, crusty bread roll

Duck Bon Bons
Crispy duck bites served on a bed of fresh rocket, finished with a drizzle of rich plum sauce

Tempura Prawns
Succulent prawns coated in a light, crispy batter, served on a bed of fresh rocket with a sweet chilli sauce

MAIN COURSE

Roast Turkey GF
Succulent roast turkey served with crispy roast potatoes, seasonal vegetables & all the festive trimmings

Salmon with a Herb Crust
Tender salmon fillet with a fragrant herb crust, served with zesty lemon & dill crushed new potatoes, garden peas & green beans.

Rump Steak GF
A tender, flavourful rump steak cooked to your liking, served with garlic mushrooms, dressed rocket salad & a portion of seasoned chips.

Beetroot, Roasted Onion & Feta Cheese Ravioli Ve
Delicate pasta parcels filled with earthy beetroot, sweet roasted onions & tangy vegan feta

Mushroom & Chestnut Wellington Ve
Savoury mushrooms & chestnuts wrapped up tight in golden, flaky puff pastry, served with seasonal vegetables

DESSERT

Christmas Pudding
A traditional festive favourite, packed with rich dried fruits & warming spices, served warm with your choice of creamy custard or rich brandy sauce

Barti Rum Domes V
a chocolate dome filled with Barti rum ice cream with a salted caramel centre

Spiced Pear & Caramel Cheesecake
A rich, creamy cheesecake on a buttery biscuit base, topped with gently spiced pears & a generous drizzle of indulgent caramel sauce

Prosecco & Strawberry Sorbet GF Ve
A light, refreshing frozen dessert infused with Prosecco & sweet strawberries for a delicate, fruity finish

V – Vegetarian | Ve – Vegan | GF – Gluten Free