## CHRISTMAS MENU

## 3 COURSES 29.95*

## STARTERS

Feta, Walnut, Cranberry and Apple Salad V
with clementine vinaigrette
Wild Mushroom Soup VE
with sautéed wild mushrooms and toasted focaccia
Smoked Salmon
with beetroot salad, horseradish cream cheese and beetroot dressing
Smoked Chicken Terrine
with damson \& sloe gin chutney and toasted sourdough

## MAINS

Pancetta Wrapped Turkey Breast
with thyme \& apricot stuffing, roast potatoes, roasted vegetables, Brussels sprouts, a piggy in a blanket and red wine gravy
Pan Fried Sea Bass
with prosecco \& chive hollandaise, wild garlic rösti and long stem broccoli
Beef, Bacon and Camembert Burger
with cranberry sauce, baby gem lettuce, mayonnaise and fries
Chargrilled Sirloin Steak
with truffle \& parmesan fries and wild mushroom sauce (5.00* supplement)
Pumpkin, Fig and Chestnut Roast VE N
with roast potatoes, roasted vegetables, Brussels sprouts and a rich vegetable sauce

## SIDES

Roast Potatoes VE 3.95*
Pigs in Blankets with Cranberry Sauce 4.75*
Roasted Parsnips and Carrots VE 3.95*
DESSERTS
Christmas Sticky Toffee Pudding V
with vanilla ice cream
Chocolate Orange Cheesecake V
with a crunchy cinnamon biscuit
Panettone Bread and Butter Pudding V N
with an Amaretto custard and hazelnut crumb
Cheeseboard V N
selection of 3 cheeses with damson \& sloe gin chutney, oatcakes and walnuts
Chocolate Fondant VE
with coconut ice cream and cherry sauce

TOFINISH...
Add an after dinner drink for $£ 3.95^{*}$

Bill's Irish Cream
Bill's Salted Caramel Irish Cream

[^0]*Please be advised our price is based on pre-Brexit cost prices, if there are any significant price changes once the implications of any future decisions are made then we might need to amend either pricing or ingredients


[^0]:    A discretionary optional service charge may apply to your bill. Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones and our olives may contain fragments of stone, please take care. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The Food
    Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Please ask us for more information.
    $V$-vegetarian VG-vegan $N$-nuts.

