

Festive Menu

Starters

Roasted Butternut Squash and Winter Vegetable Soup. (v)

with a hint of Christmas spice and crusty farmhouse bread or gluten free roll

Chicken Liver Pâté

toasted ciabatta and fruity Cumberland sauce

Spiced Pork Belly and Crackling

black pudding bon bons and apple relish

Warm Peppered Mackerel

green leaf salad and horse radish cream

Mains

Poached Cod Rarebit

Cheese, real ale and mustard glaze with pickled beetroot and herby potatoes

Traditional Roast Turkey

sage and onion stuffing, carrot and swede mash, roast potatoes pig in blanket
with gravy and cranberry sauce

Pork Loin with Creamed Mash

baked apple sauce and a side of gravy. (GF)

Roasted Stuffed Cauliflower

stuffed with kale, linseed and chestnuts (v,GF)

All served with roasted winter root vegetables

Caponata Style Tomato Stew

aubergine, courgette and beans seasoned with herbs and spices, crusty bread or
gluten free roll (v, GF)

Desserts

Winter Sticky Toffee Pumpkin Pudding

with a hint of orange liqueur toffee sauce served with a cream, ice cream or custard

Traditional Christmas Pudding

brandy sauce, cream, or custard

White chocolate and Raspberry Cheesecake

with a marble chocolate shard and popping candy

Chocolate Brownie

ice cream and raspberry coulis (GF)

Strawberries and Ice Cream (v,GF)

Two course £15.95

Three course £19.95

Coffee and Mince Pies £3.95

