



Festive MENU

£36.95 FOR 3 COURSES

STARTERS

Roasted Tomato & Red Pepper Soup, Croutons
& Basil Oil VE GFO

Mini Camembert with Wild Musroom Top &
Rustic Sourdough V

Spiced Calamari with Paprika Aioli GF

Honey & Soy Pork Belly Bites GF

MAIN DISHES

Traditional Roast Turkey with Trimmings GF

Confit Duck Leg, Chickpea, Bean & Chorizo
Cassoulet GF

Freshly Beer Battered Line Caught Cod,
Chunky Chips, Tartare Sauce, Pea Puree

Butternut Squash & Spinach Tagliatelle,
Sunblushed Tomato Pesto & Gremolata VE

10oz Chargrilled Sirloin Steak, Chunky Chips,
Truffled Mushrooms, Confit Tomatoes, Onion
Rings GFO (£7.00 Supplement)

DESSERTS

Traditional Christmas Pudding, Brandy Sauce

Warm Chocolate Brownie, Caramel Sauce,
Vanilla Ice Cream V

Selection of Ice Creams GF