

Festive Menu

Starters

Leek & Potato Soup - served with Herb Oil & a Bread Roll (V) (RGF) (VF)

Ardennes Pate - served with Plum & Apple Chutney & Melba Toast (RGF)

Classic Prawn & Crayfish Cocktail - Sat on Crisp Iceberg Lettuce & Diced Cucumber (RGF)

Tomato & red onion Tart - with Goats Cheese, Tomato & Onion Salsa & Pea shoots (V)

Mains

Roast Turkey Breast - served with Pigs in Blanket, Sage & Onion Stuffing, Roasted Honey Root Vegetables, Buttered Sprouts, Roast Potatoes, Cranberry sauce & Rich Roast Gravy (RGF)

Pork Loin - served with sage & onion stuffing, Roasted Honey Root Vegetables, buttered sprouts, Roast Potatoes, Apple sauce & a jus (RGF)

Lemon & Dill marinated Cod - served with Crushed Herb & Garlic Potato, Tender Stem Broccoli & a White Wine Dill Cream Sauce (GF)

Mediterranean vegetable tart - served with Roasted Honey Root Vegetables & Roast Potatoes (V)

Sweet Potato & Chickpea Loaf - served with Roasted Root Vegetables & Roast Potatoes (GF) (VF)

Dessert

Christmas Pudding - served with Brandy Sauce & Sugared Cranberries

Chocolate Fudge Cake - served with Chocolate Sauce & Vanilla Ice Cream (GF)

New York Cheesecake - served with a Berry Compote

Warm Belgium Waffle - served with Vanilla Ice Cream & chocolate sauce (VF)

Tea or Coffee & Mince Pies £3.50pp (RGF)

V vegetarian / GF gluten free / VF vegan free / RGF request gluten free