

3 COURSES FOR THE PRICE OF 2

**Tuesdays and
Wednesdays**

CHRISTMAS MENU

2 Courses £25 / 3 Courses £30



STARTERS

Curried Parsnip Soup
with a homemade sourdough roll (ve, gf)

Fig and Goats Cheese Puff Pastry Tart
with honey and baked walnut crumb (v)

Homemade Smoked Mackerel Pâté
with beetroot and orange chutney and toasted brioche (gf)

Warm Crayfish and Prawn Cocktail
with Marie Rose hollandaise, cherry tomatoes, avocado and a lemon wedge

MAINS

Pancetta-Wrapped Turkey Ballentine
stuffed with venison and served with cranberry compote and stuffing (gf)

Braised Shin of Beef
with horseradish mash, braised red cabbage and red wine jus (gf)

Pan-Fried Sea Bass
with lemon and caper butter, Lyonnaise sweet potato and spinach

Sweet Potato and Mushroom Wellington
with broccoli and wild mushrooms served with tomato and chestnut sauce (v, ve, gf*)

DESSERTS

Christmas Pudding
with Brandy Sauce (v, ve, gf*)

Panettone Bread and Butter Pudding
with blood orange curd and vanilla crème anglaise (v)

Chocolate Pear Strudel
with amaretti biscuit ice cream and caramel sauce
(gf, vegan option of poached pear available)

Festive Cheese Board
+£3 supplement (v, gf*)



(v) vegetarian (ve) vegan (gf) gluten free (n) nuts (v+) Can be made vegetarian (ve+) Can be made vegan
Please inform your server of any allergens. Full list of allergens is available behind the bar.

