

Festive Dinner Menu

2 courses £20 per person

3 courses £24 per person

Grilled Halloumi Salad, Citrus Dressing and Toasted Pumpkin Seeds
served with warm flatbread.

(V, VG*, GF*)

Chicken Liver and Wild Mushroom Terrine
served with oatcakes, spiced chutney and a salad garnish.

(GF*)

Roast Parsnip with Honey and Ginger Soup
served with a crusty roll.

(V, VG*, GF*)

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Roast Turkey served with sage & onion stuffing, chipolata sausages with
bacon, roast potatoes and a medley of winter vegetables.

(GF*)

Braised Beef Casserole with Port and Baby Onions served with buttered
mash, a medley of winter vegetables and a puff pastry top.

(GF*)

**Sweet Potato, Forest Mushroom and Chestnut Filo Pastry Parcel with a
Red Pepper and Tomato Puree** served with hasselback potatoes and a
medley of winter vegetables,

(V, VG*, GF*)

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Traditional Christmas Pudding served with brandy sauce.
Vegan Cream served instead on request.

(V, VG*)

Chocolate Orange Dessert served with cream and fruit.

(V, VG*, GF*)

Lemon Roulade served with cream and raspberries.

(V, GF*)

V - Vegetarian, VG* - Vegan on request, GF* - Gluten Free on request