

CHRISTMAS 2022



To Start

Baked Goats Cheese wrapped in Parma Ham (gf)

on a bed of seasonal leaves with our hazelnut and wild rocket pesto

Traditional Prawn Cocktail (gf)

Little Gem lettuce with wild caught prawns, topped with our Marie Rose sauce

Moroccan Spiced Vegetable Fritters (v, vg, df)

with a herb salad and rose harissa

Italian Tomato Soup (v, vg, df)

served with crusty bread (and optional butter)

To Follow

Traditional Roast Turkey (df and gf options available)

with Pig in Blanket, roast potatoes, gravy, cranberry sauce, fresh vegetables

Steak and Ale Pie (df option available)

our homemade pie, served with chips or buttered new potatoes and fresh vegetables

Whole Grilled Lemon Sole (gf)*

with our parsley butter and lemon wedge, buttered new potatoes and fresh vegetables

Vegan Pie (v, vg, df)

filled with Chestnuts, black garlic, chestnut mushrooms and parsnips, served with chips or new potatoes and fresh vegetables

To Finish

Traditional Christmas Pudding with brandy sauce

Chocolate Brownie with locally made Vanilla Ice cream (v, gf)

Blueberry Bakewell Tart (v, vg, df) served with fresh cream or vegan vanilla 'ice cream'

Selection of three cheeses with oatcakes, celery and grapes (£5 extra) (v, gf)

V = vegetarian, vg = vegan, df = dairy free, gf = gluten free

Please advise of any allergies / dietary requirements when ordering

Order must be placed one week prior to event for this menu. Christmas crackers will be provided.

*may be replaced with an alternative fish if we experience problems with supply

Two courses £25

Three courses £30

£10 deposit per head