

CHRISTMAS 2024



To Start

Shaksuka Mediterranean Baked Egg

with Greek Yogurt and olive-oil toasted bread

Smoked Salmon & Peeled Prawn Salad (gf)

Pickled Beetroot, Gem lettuce, Marie Rose sauce

Our own Welsh Rarebit (v, vg, df)

On toasted homemade bread with our green tomato chutney

Jerusalem Artichoke 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

Pan-fried T-Bone of Plaice (gf)

with parsley butter, buttered new potatoes and fresh vegetables

Steak, Ale & Stilton Pie

with chips or buttered new potatoes and fresh vegetables

Christingle Pie (v, vg, df)

Parsnip, celeriac, chestnut and cranberry jelly, 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)

Treacle Tart (v, vg, df) served with fresh cream or ice 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.

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| Two courses £25 |
| Three courses £30 |
| £10 deposit per person |