

Christmas Feast

Christmas Fayre

Starters

Roasted butternut squash and red chilli soup, cheese and herb savoury scone (VGO, GFO)

Chicken liver and wild mushroom terrine, red onion chutney, toasted sourdough (GFO)

Panko coated warm brie wedge, grilled pear, fig and white balsamic coulis, rocket (GFO, VGO)

Beer battered king prawns, soy, ginger and marmalade dipping sauce

Mains

Roast free range turkey, roast potatoes, herb roasted root vegetables, mash, winter greens, stuffing, pig in blanket, pan gravy (GFO)

8oz Top rump steak, chips, roasted vine tomato, mushrooms, onion rings, peppercorn sauce (GFO)

Hinchliffe's farm pork shoulder steak, shallot and cider gravy, mash, winter greens (GF)

Sweet potato, spinach, goat's cheese and walnut wellington, mushroom sauce, seasonal greens (VGO)

Roasted free range British chicken supreme, creamy tarragon sauce, mash, baby carrots (GF)

Fish pie topped with crème fraîche and chive smashed new potatoes, winter greens (GF)

Desserts

Apple and blackberry flapjack crumble, custard

Lemon posset, mulled wine and berry compote, festive gingerbread (GFO)

Traditional Christmas pudding, brandy sauce (VGO, GFO)

Chocolate mascarpone cheesecake, orange cream, Terry's wedges, vanilla ice cream, popping candy (VGO, GFO)

Stem ginger pudding, pouring cream

Trio of local cheese, apple and cider brandy relish, Peter's Yard crackers (GFO) (£3 supplement)

2 courses £19 / 3 Courses £24

VG – vegan, VGO – vegan option available, GF – gluten free, GFO – gluten free option available



