

Festive Three Course Menu

Starter -choose two

Juniper cured duck, pear and ginger chutney on drop scone
Pastrami cured salmon, Christmas veg remoulade, soda bread
Pork terrine, piccalilli, apple watercress salad, croutes - df
Veggie and vegan option - White bean falafel, harissa sauce, pickled veg - wf

If wheat free - can do all of the above with wheat free option

Main - choose two

Chicken supreme, morel, tarragon and white wine sauce - wf
Rolled Turkey, sausage, apple and sage stuffing - df
Slow roasted pork belly, in west country cider, sage and onion sauce, crackling - wf and df
Pollack fillet, red wine sauce, crispy kale - wf and df
Vegetarian or vegan: Classic nut roast
Served with seasonal veg and roast potatoes

Dessert - choose one

Chocolate delice slice, lemon posset and almond crumb - can be wf
Baileys pannacotta, orange shortbread - can be wf
Vegan dessert option (for vegans only) - festive chocolate brownie, vanilla 'cream'

to include staff, cutlery and crockery



*When placing orders please inform us of any allergies and dietary requirements
Wf - recipe does not contain gluten/wheat, however there may be
traces of gluten present in our kitchen*

