



Starters

- Garlic mushrooms with warm crusty bread (v) ***
- Homemade rustic chicken liver pâté with homemade sweet onion marmalade and warm crusty bread
- Tempura battered Asparagus served with spicy hummous (Vegan)
- Homemade cream of leek and potato soup with warm crusty bread (v) ***
- Smoked salmon with salad and a citrus dressing with warm crusty bread **
- Crispy halloumi sticks served with salsa and spicy mayonaise **

Mains

- Roast turkey served with roast potatoes, Yorkshire pudding, a selection of seasonal vegetables, chipolata wrapped in bacon and cranberry sauce** (excludes Yorkshire if gluten free)
- Homemade nutroast with roast potatoes, Yorkshire pudding and a selection of seasonal vegetables (v)*
(Excludes Yorkshire if Vegan)
- Homemade smoked haddock mornay served with roast potatoes and a selection of seasonal vegetables
- Chicken breast stuffed with bacon and brie in a white wine and mushroom sauce served with roast potatoes and a selection of seasonal vegetables
- Vegan sausage, mash and gravy topped with onion marmalade (Vegan) **
- Beyond meat burger in a brioche bun, topped with onion rings, lettuce & mayo with chunky chips (Vegan)**

Desserts

- Christmas pudding served with a brandy cream sauce
- Warm chocolate fudge cake served with vanilla ice cream
- English and French cheeseboard served with a selection of crackers **
- Luxury Chocolate and Coconut torte (Vegan) **
- Vegan Biscoff cheesecake served with raspberry coulis (Vegan)

Can be served as vegan ** Can be served as gluten free *Can be served as both vegan and gluten free .*

1 Course: £13.95 2 Courses: £19.95 3 Courses: £23.95
Call 01323 642500 to enquire or book

A £10pp non refundable deposit is required to book our Christmas menu