



## Starters

- Garlic Mushrooms with warm crusty bread (v) *(Can be served as both vegan and gluten free)*
- Homemade rustic chicken liver pâté with homemade sweet onion marmalade and warm crusty bread
- Fresh tempura battered Asparagus (Vegan)
- Homemade cream of leek and potato soup with warm crusty bread (v) *(Can be served as both vegan and gluten free)*
- Smoked salmon with salad and a citrus dressing with warm crusty bread *(Can be served as gluten free)*
- Crispy Halloumi Sticks served with salsa and spicy mayonnaise *(Can be served as gluten free)*

## Mains

- Roast turkey served with roast potatoes, Yorkshire pudding, a selection of seasonal vegetables, chipolata wrapped in bacon and cranberry sauce *(Can be served as gluten free)*
- Homemade nutroast with roast potatoes, Yorkshire pudding and a selection of seasonal vegetables (v)  
*(Can be served as 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) *(Can be served as gluten free)*
- Beyond meat burger in a brioche bun, topped with onion rings, lettuce & mayo with chunky chips (Vegan)  
*(Can be served as gluten free)*

## 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 *(Can be served as gluten free)*
- Luxury Chocolate and Coconut torte (Vegan) *(Can be served as gluten free)*
- Vegan Biscoff cheesecake served with Fruit coulis (Vegan)

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*