

Christmas Menu

Tomato & basil soup

served with a bread roll (GF available, V)

Chunky crumbed brie wedges

served with salad garnish and cranberry Sauce (V)

Breaded garlic mushrooms

served with salad garnish and a garlic and chive mayo (Ve)

Roast turkey

served with pigs in blankets, stuffing,
roast potatoes, seasonal vegetables and gravy
(GF available on request)

Pan fried sea bass with butter sauce

served with baby potatoes, broccoli and green beans (GF)

Sweet potato & chickpea loaf

served with roasted potatoes and seasonal vegetables (V, Ve)

Christmas pudding

served with custard or brandy sauce

Salted caramel chocolate tart

served with cream or ice cream

Blackcurrant mousse cake (GF, Ve)

served with cream

Or a choice from dessert board

MAIN COURSE £17.95

2 COURSE LUNCH £21.95

3 COURSE LUNCH £25.95