

# FESTIVE MENU

£25 for 2 courses or £30 for 3 courses

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## CHICKEN LIVER PARFAIT

Toasted ciabatta

## CRAB THERMIDOR

Crusty bread

## WHIPPED GOATS CHEESE

Cranberries & honey, crostini (v, \*\*gf)

## PORTOBELLO MUSHROOMS

Stuffed with sun dried tomatoes & spinach (ve, gf)

## BREAST OF TURKEY

Roast potatoes, pigs in blankets, sausage meat stuffing & seasonal veggies

## ROASTED ROOT VEGETABLE HOT POT

Chestnut mushrooms & lentils (ve, \*\*gf)

## BRAISED BEEF BRISKET

Fondant potatoes & baby carrots (\*\*gf)

## PAN FRIED SEA BREAM

Confit potatoes & brown butter

## CHOCOLATE & CARAMEL BROWNIE

Ice cream (gf)

## CRÈME BRÛLÉE

Orange short bread biscuit

## APPLE & BLACKBERRY CRUMBLE TART

Custard or dairy free custard (df)

## CHRISTMAS PUDDING CHEESECAKE

Brandy cream



Menu available for pre orders only on all Tuesdays, Wednesdays, Fridays & Saturdays in December until 23rd. Deposit of £10 per person required 2 weeks prior to dining with us.

(\*\*gf) can be adapted to suit a gluten free diet but we must know before you order to make the relevant changes to the dish. (ve) suitable for a vegan diet. (df) does not contain dairy. (v) suitable for a vegetarian diet. Please make us aware of any food intolerances or allergies before making your choices.