

CHRISTMAS MENU 2019

Homemade Sweet Potato and Coconut Soup (gf/vg)

Served with a crusty roll

Mushroom Arancini (vg)

Served with a sweet chili dip

Smoked Salmon Roulade

Served with croutons, fresh sliced oranges and a watercress salad

Chicken Liver Pate

Served with Melba toast and caramelised red onions



Traditional Roast Turkey

Served with thyme roast potatoes, stuffing, pigs in blankets and rich gravy

Warm Baked Glazed Ham (gf)

Served with thyme roast new potatoes, and seasonal vegetables

Pan Fried Hake (gf)

Served on a tasty potato and chorizo cassoulet

Smoked Haddock and Cheddar Fishcakes

Served with herby buttered new potatoes and a salad

Succulent Vegetable Wellington (vg)

Served with thyme roast potatoes and vegetable gravy



Christmas Pudding (v)

Served with brandy sauce

Citrusy Lemon Tart (v)

Served with clotted cream

Dark Chocolate Mousse (v)

served with a shortbread biscuit

Trio of Ice Cream (v)

2 Courses £21.00 | 3 Courses £25.00

For any dietary requirements, please speak to your server