

## **Starters**

- Roasted root vegetable soup 🍎 🕔
- Prawn, avocado and smoked salmon cocktail, shredded lettuce, Marie rose and wholemeal bread
- Ham hock bubble and squeak topped with black pudding, poached egg and a mustard sauce
- ullet Wild mushrooms, chestnut and pea risotto topped with parmesan shaving and rocket ullet
- Chicken liver pate served with cranberry butter toasted ciabatta and festive chutney

## Mains

- Roasted Crown of turkey served with roasted parsnip, pig in blankets, cranberry and chestnut sausage stuffing, seasonal vegetable, roast potatoes & port gravy
- Nut Roast alternative available  $\tilde{p}$   $\hat{V}$
- Panfried fillet of hake with lemon buttered new potatoes, chorizo sausage, samphire & seasonal greens

## **Desserts**

- Homemade sticky figgy pudding served with a butterscotch sauce and banoffee ice cream
- Chocolate and hazelnut roulade served with white chocolate and raspberry ice cream
- A festive duo of Christmas pudding and mince pie served with a homemade brandy sauce and fresh whipped cream
- Homemade raspberry trifle topped with fresh cream and homemade lemon shortbread biscuit
- A glass of winter berries with raspberry sorbet  $\widetilde{\phi}$   $\widehat{\mathbb{V}}$

A deposit of £20 per person is required to guarantee your booking. We like full payment to be made before visit.

Deposit is non-refundable if cancellation is less that 21 days prior to dining.

Food allergies & intolerances: should you have concerns about food allergy or intolerance, please speak to our staff before you order your food or drink.