



## CHRISTMAS MENU

**£23 two courses / £29 three courses**

Soup of the day with crusty bread

Confit duck croquettes with hoisin dipping sauce

Terrine of salmon with toasted brioche & a celeriac remoulade

Vegetarian antipasti - falafel, hummus, marinated peppers, olives & flatbread (ve)



Roast turkey breast with chestnut stuffed leg, duck fat roast potatoes, chipolatas, buttered vegetables with a redcurrant jus & bread sauce

Boeuf bourguignon with boulangère potatoes (gf)

Grilled fillets of seabass with a shellfish sauce, new potatoes & vegetables (gf)

Chickpea & roasted vegetable tagine with spiced sultana & almond cous-cous (gf/v/ve\*)



Christmas pudding with brandy cream sauce (v)

Chocolate torte with clotted cream ice cream (v)

Apple crumble with custard (v)

Local cheeseboard, chutney & crackers + £2.00 (v)



*ve\* vegan option available*

*Please speak to a member of the team regarding any allergies or dietary requirements*