

FESTIVE MENU

2 Courses £34

3 Courses £38

Includes cracker, mini mince pie and hot drink

Bookings over 10 guests are asked to pre-order and place £10 per head deposit
Available Wednesday 26th November until Christmas Eve.

STARTERS

Honey & Mustard Ham Hock Terrine, Sourdough, Honey Dressing - **DF/ GFO**

Smoked Mackerel Pâté, Horseradish, Lemon, Sourdough, Piccalilli - **GFO**

Korean Chicken Bites, Korean BBQ Sauce, Spring Onion, Fresh Chilli

Red Pepper Hummus, Pomegranate, Crispy Chickpeas, Tortilla Chips - **VE**

MAINS

Turkey Roast, Roasted Potatoes, Roasted Veg, Sage & Onion Stuffing, Cranberry Sauce - **DF**

Moroccan Vegetable Roast, Roasted Potatoes, Roasted Veg, Sage & Onion Stuffing - **VE**

Slow Cooked Beef Blade, Red Wine Sauce, Smooth Mash, Parsnip Crisps - **GF/DF**

Roasted Salmon Fillet, Roasted Red Pepper Sauce, Potato Rosti, Chimichurri - **GF**

DESSERTS

Traditional Christmas Pudding, Custard - **VE**

Chocolate Fondant, Vanilla Ice Cream - **GF**

Lemon & Berries Cheesecake, Berry compôte - **GF/VE**

Baked Double Chocolate Cookie Dough, Vanilla Ice Cream **V**

Village Maid Cheese Platter, Crackers, Chutney, Apple (additional £5)

ADDITIONAL SIDES

Crispy Pigs in Blankets £6.50

Sage & Onion Stuffing Balls £4.50

Crispy Herb Roasted Potatoes - **VE** £4.75

Roasted Seasonal Vegetables - **VE** £4.50

Ask the team
about bespoke
drinks
packages!

A discretionary 10% gratuity will be added to bills where table service is provided.

GF = Gluten Free **GFO** = Gluten Free Option Available / **VE** = Vegan / **V** = Vegetarian / **DF** = Dairy Free

Please inform our team if you have any allergies- Please be aware we cannot 100% guarantee allergen free due to chances of cross contamination

