



CHRISTMAS MENU

2 COURSE £22.95

3 COURSE £28.95

STARTERS

SLOW COOKED DUCK CONFIT (GF) MOROCCAN CAULIFLOWER (VE)

Shredded & served warm on a bed of mixed leaves, with orange segments and a caramel orange dressing.

8.95

PATE

Served with toast and butter, with a cranberry and port sauce.

7.95

Served with a spicy tomato chutney.

7.45

**SPICY VEGETABLE &
COCONUT SOUP (GF/VE)**

Served with a bread roll.

7.45

MAINS

ROAST TURKEY

With stuffing, pigs in blankets, cranberry sauce, gravy, roast potatoes and festive vegetables.

17.95

SALMON HOLLANDAISE (GF)

With roast potatoes and festive vegetables.

17.95

**GOATS CHEESE &
RED ONION TART (V)**

With roast potatoes, festive vegetables and a tomato sauce.

15.95

(Vegan tart available)

DESSERT

Choose out of an assortment from our dessert menu.

Vegetarian (V), Vegan (VE), Gluten Free (GF)

Not all ingredients are listed in our menu descriptions. If a member of your party has any allergy or dietary requirements, please speak to a member of staff who will be able to provide you with more information.

