

2 COURSE £28.00  
3 COURSE £33.00

# Festive MENU

## STARTERS

**Sweet Potato, Ginger & Spring Onion Soup** (can be (V)(VE)(GF)(DF))  
served with a crusty bread roll & whipped, smoked sea salt & chili butter

**Smoked Salmon & Prosecco Parfait** (can be GF)  
served with oatcakes & pickled cucumber

**Baked Goats Cheese** (V)(can be GF)  
served with toasted sourdough, Med Veg., Basil Oil & Balsamic Glaze

**Mature Cheddar & Black Pudding Hash Brown**  
served with home-made brown sauce & a pinch of side salad

## MAIN DISHES

**Traditional Christmas Turkey** (DF)(can be GF)  
served with all the traditional festive trimmings

**Roast Ribeye** (DF)(can be GF)  
served with all the traditional festive trimmings

**Camembert, Fig & Onion Tart** (V)  
served with a dressed salad, coleslaw & handcut chips

**Crab and Salmon Fish Cakes**  
served with Baby Potatoes, Green Beans, Lemon & parsley cream sauce

## DESSERTS

**Christmas Pudding** (can be (V)(VE)(GF)(DF))  
served with brandy sauce & vanilla ice cream

**Caramel Apple Crumble Tart** (V)  
served with vanilla ice cream

**Vanilla Creme Brulee** (V)(can be GF)(DF)  
served with shortbread fingers

**Chocolate Orange Cheesecake** (V)  
served with whipped cream