

## Starters

Carrot & Lentil Soup, Crispy Carrot, Micro Coriander and Chilli Cream (VEA) (V) (GF)

Parsnip, Mushroom & Thyme Filo Tart, Whipped Vegan Feta, Micro Salad, Parsnip Purée (VE)

Confit Duck Croquette, Cherry Jus, Orange Mayonnaise, Dark Chocolate

Pan-Fried Mackerel, Pickled Red Cabbage & Apple Coleslaw, Horseradish Cream (GF)

## Mains

Hand-Carved Turkey Breast, Pig in Blanket, Roast Potatoes, Parsnip Purée, Honey Roasted Carrot, Sage, Onion & Cranberry Stuffing, Shredded Brussels, Cranberry Sauce & Unlimited Turkey Gravy (GFA)

Wild Mushroom & Lentil 'Shepherd's' Pie, Truffle Mash, Braised Red Cabbage, Seasonal Greens, Red Wine Gravy (VE) (GF)

Pan-Fried Sea Trout, Black Olive Tapenade, Green Beans, Baby Potatoes, Tomato & Olive Sauce (GF)

Local Venison Loin, Thyme Fondant Potato, Cavolo Nero, Foraged Blackberry Jus & Crispy Bacon Crumb (GF)

£5 Supplement

(GF) Gluten Free, (GFA) Gluten Free Available (V) Vegetarian, (VE) Vegan, (VEA) Vegan Available.

Please ask for additional allergen information if required.



25<sup>th</sup> November-24<sup>th</sup> December 2 courses £29 [ 3 courses £36

## **Desserts**

Christmas Pudding, Brandy Custard Ice Cream, Mulled Winter Berries (GFA) (VEA) (V)

Warm Ginger Pudding, Roasted Plum, Spiced Toffee Sauce, Vanilla Ice Cream (V)

Raspberry & Lemon Roulade, Cranberry Sorbet (V) (GF)

After Eight Cheesecake, Mint Chocolate Chip Ice Cream, Chocolate & Popping Candy Cream (V)

Selection of Three Cheeses, Artisan Crackers, Seasonal Chutney & Pickles (V) (GFA) £3 Supplement

Children's Menu Available.

Please note that for tables of 8 or more, we ask for one single group card payment, this is to make your service as seamless as possible. A discretionary service charge of 10% will be applied to tables of 8 or more.

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