



# Festive Menu

3 courses £32.95 or 2 courses  
£27.95

## Starters

**Butternut squash Soup** - Home-made Garden-fresh vibrant butternut squash soup served with, toasted sour dough bread & butter portion (GFA)(V)(DFA)

**Crispy Spiced Chicken Tempura** - Piri Piri seasoned crispy chicken strips served with harissa aioli and homemade pickled vegetables (GFA) (DF)

**Brandy & Duck Pâté** - With ginger carrot marmalade, pickled vegetables, homemade butter, assorted crackers, and toasted sourdough bread (GFA) (DFA)

**Crispy Aubergine Bhajis** - Indian-spiced aubergine bhajis served on a bed of Tamarind Chutney, spicy siracha, mint and mango chutney, garnished with the chef's special spices and fresh coriander leaves (DFA)(V)

If you have any allergy or intolerances, please speak to a member of the team before ordering.

Denote, (DF) Dairy Free / (DFA) Dairy Free Adaptable / (V) vegetarian / (VGA) Vegan Adaptable / (GF) Gluten Free / (GFA) Gluten Free Adaptable, some dishes may contain traces of nuts. (NOV24)

**Trio Brie** - Golden crispy brie wedges served with cranberry sauce, sweet chili sauce, and tamarind chutney (V)

## Mains

### Festive Roast

#### **Slow Roasted Turkey / Roasted Beef / Crunchy Porchetta**

Our Christmas roasts are accompanied by golden roasted potatoes/Creamy mash, honey roasted carrots, parsnips, red wine braised red cabbage, stuffing, cheesy cauliflower, sauteed greens, celeriac puree, pigs in blanket & rich red wine gravy (GFA)

**Butter Chicken or Punjabi Chickpea, Potato, Spinach Curry** – Homemade rustic curry served with fluffy basmati rice, poppadom wedge, spiced pickle, and sweet mango chutney (DFA) (GFA) (V)

**Pan-Fried Sea Bass Fillet** – Crispy pan-fried sea bass fillet served with rustic garlic and herb infused new potatoes, chili tomatoes, sautéed greens, pickled vegetables, and a lemon wedge (GF) (DFA)

**Pan-Fried Chicken Supreme** – Pan-roasted seasoned chicken supreme served with chive truffle mash, sautéed seasonal vegetables, slow-cooked wild mushrooms, and creamy mushroom jus (GF) (DFA)

**Roasted Root Veg & Celeriac Wellington** – Homemade golden vegan puff pastry served with creamy mash / hand-cuts or skin on fries, seasonal greens, crispy stuffing, and vermouth vegan jus (DFA)

## Desserts

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**Sticky Toffee Pudding** - Warm, sticky toffee pudding served with green apple & cinnamon butterscotch sauce, & your choice of custard, ice cream, or cream (DFA)  
(GF)

**Warm Triple Chocolate Brownie** - Warm brownie with Chantilly cream, a scoop of ice cream drizzled with rich chocolate sauce, and dusted with icing sugar (GF) (DFA)

**Homemade Apple Pie** - Hot traditional apple pie served with your choice of custard, ice cream, or cream (DFA)

**Cheesecake of the day** - Served with fresh berry compote and ice cream (DFA)

**Christmas Mess** - Crunchy meringue mixed with berry coulis, vanilla Chantilly cream, and fresh fruits (GF)

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