

# Christmas Menu

25th November - 24th December 2 Courses £24.95 3 Courses £29.95  
Preorder only

## STARTERS

### **V** Honey Roast Parsnip Soup

Warm baked roll

### Baked Cheese & Ham Hock Pot

Toasted sourdough

### Tempura Prawns

Chipotle chilli jam

### **VEGAN** Christmas Cauliflower Wings

Tomato & cranberry salsa

## MAIN COURSE

### Hand Carved Turkey

Lemon & thyme stuffing, roast potatoes, Yorkshire pudding, pigs in blankets, honey roast carrots, braised red cabbage, parsnips, brussel sprouts and a rich turkey gravy (GF available)

### Fishermans Pie

Salmon, haddock & prawn in a creamy sauce, with a cheesy mash top. Roasted root vegetables

### **GF** Hot Honey Glazed Slow Roasted Ham

With caramelised shallot mash, winter root vegetables and cider jus

### **VEGAN** Cranberry & Chestnut Roast

Roast potatoes, stuffing, braised red cabbage, roast carrots, parsnips & brussel sprouts

## DESSERT

### Traditional Christmas Pudding

Filled with mixed vine fruits & nuts, served with brandy sauce

### **VEGAN GF** Chocolate & Orange Cheesecake

Chocolate brownie base with choc 'n' orange

### Nutella Filled Gnocchi

Salted caramel dipping sauce

### Ice Cream or Sorbet (vegan on request)

Ginger & pistachio shortbread



*Preorder and £10 per head non refundable deposit required for all  
Christmas reservations. Please advise any gf/vegan options*