

# 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, 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** Honey Glazed Slow Roasted Ham  
With caramelised shallot mash, winter root vegetables and cider jus

**VEGAN** Chestnut Roast

£14.00

## 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*