

Christmas Menu 2021

Starters

- Homemade winter vegetable soup served with warm bread and butter (VE and G/F option available)
- Gravalax salmon or Salt beef served on a new potato salad topped with crème fraiche
- Vegan sundried tomato pate served with toast and garnish (G/F option available)

Mains

- Roast Turkey served with roast potatoes, sprouts, carrots, roasted parsnips, sage & onion stuffing, pigs in blankets, bread sauce and gravy (G/F option available)
- Vegan Nut roast (with chestnuts) served with roast potatoes, sprouts, carrots, parsnips, and gravy
- Oven baked Haddock fillet served with a potato rosti, wilted spinach and parmesan cream (G/F)
- Slow cooked roast lamb in red wine, garlic and rosemary served with roasted parsnips, swede and potato mash, red cabbage and red wine gravy (G/F)

Desserts

- Chestnut, cranberry and ginger ice cream bombe served with chilled clementine in brandy sauce
- Traditional Christmas pudding served with a brandy butter
 - Homemade pecan tart served with hot custard
- Vegan ginger cheesecake served with chilled clementine in brandy sauce

2 courses £26 3 courses £32