

## STARTERS

**BAKED CEMBERT WITH GARLIC & ROSEMARY, SERVED WITH FIG CHUTNEY & WARM CRUSTY BREAD.**

**SCOTTISH SMOKED SALMON & PROSECCO PARFAIT, SERVED WITH SALAD LEAVES, LEMON WEDGE & CRUSTY TOASTED SOURDOUGH.**

**SPICED CARROT, PARSNIP & RED LENTIL SOUP, WITH PARSNIP CRISPS VEGAN & G/F**

## MAINS

**ROAST TURKEY, PIGS IN BLANKETS, CAULIFLOWER CHEESE, HONEY GLAZED PARSNIPS & CARROTS, ROAST POTATOES, HONEY & APPLE SAUSAGE MEAT, SEASONAL VEG, YORKSHIRE PUDDING, PORT & RED WINE GRAVY & CRANBERRY SAUCE**

**HONEY & MARMALADE DUCK LEG, WITH GREEN BEANS, BRAISED RED CABBAGE, HONEY GLAZED CARROTS, TENDER STEM BROCCOLI & ROSEMARY & THYME ROAST POTATOES G/F**

**SEAFOOD PIE – PRAWNS, SMOKED HADDOCK, SALMON & HAKE IN A CREAMY CHEESE & CHIVE SAUCE, TOPPED WITH CREAMED MASH POTATOES SERVED WITH MIXED SEASONAL VEGETABLES**

**SPICED CARROT & MARMALADE WELLINGTON, SERVED WITH SEASONAL VEGETABLES, HERB ROAST POTATOES, ORANGE & MUSHROOM GRAVY VEGAN**

## DESSERTS

**CHRISTMAS CRUMBLE – APPLES, PEARS, CRANBERRIES, CLEMENTINE, MINCEMEAT, TOPPED WITH A BUTTERY CRUMBLE**

**RHUBARB & GINGER DESSERT – GINGER CRUMB BASE, RHUBARB & CHOCOLATE TOPPING, WITH VANILLA ICE CREAM VEGAN & G/F**

**HOMEMADE BAILEYS CHEESECAKE – TOPPED WITH CHOCOLATE CURLS AND VANILLA ICE CREAM OR VANILLA WHIPPED CREAM**

**CHOCOLATE CHRISTMAS TREE – LIGHT CHOCOLATE SPONGE TOPPED WITH CHOCOLATE & CREAM MOUSSE**

**2 COURSES £27 OR 3 COURSES £32**

**AVAILABLE FOR BOOKINGS OF 6 PEOPLE OR MORE WITH A PRE-ORDER IN ADVANCE**