



FESTIVE GROUP

Menu

STARTERS

Duck Liver Pate £8.95

Served with crostini, red onion jam and micro salad

Garlic Mushrooms (V)(GFA) £7.95

White wine, garlic, creamed mushrooms, tarragon, served on toasted sourdough

Prawn Cocktail (GF) £8.95

Served on a bed of shredded lettuce with Marie-Rose sauce

MAIN DISHES

Roast Turkey £18.95

Stuffed turkey served with honey glazed carrots & parsnips, shredded sprouts, roast potatoes, pigs in blankets and a red wine jus

Butternut Squash, Spinach & Chickpea Wellington (V) £15.95

Served with creamed potatoes, savoy cabbage and a vegetarian jus

Chalk Stream Trout (GF) £18.95

Served on crushed new potatoes, buttered samphire and a mussel beurre blanc

DESSERTS

Chocolate Orange Tart (V) £7.95

Served with orange sorbet and dehydrated orange

Christmas Pudding (V) £7.95

Served with brandy sauce and a spiced cranberry compote

Stem Ginger Creme Brulee (V)(GFA) £7.95

Served with cinnamon shortbread

SIDES

Seasonal Vegetables (V)(GF) £4.50

Sage & Onion Fries (V)(GF) £5.95

Pigs in Blankets with gravy £6.95

Garlic & Herb New Potatoes (V)(GF) £5.95

Shredded Sprouts & Bacon (GF) £5.95

(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Available

Menu available for groups of 10 or more.

Pre orders required.

Cancellations made less than 48 hours prior will be chargeable.

Tables of 6 or more will have 10% service charge added.

Before you order, please speak with one of our team if you would like to know about our ingredients.

Please note, we cannot guarantee that any food or beverage is free from traces of allergens.