



Christmas Dinner

STARTER

Baked Camembert

With studded thyme, chilli and garlic and served with a warm ciabatta.

Smoked Haddock & Leek Chowder

With a soft-boiled egg.

Crispy Pancetta & Brussel Sprout Bruschetta

With dried cranberries and a herb crème fraîche dressing. (DF)

Roasted Curried Cauliflower Bites

Served with mango chutney, coriander and lime. (VE DF)

MAIN

Grilled Whole Lemon Sole

With crushed lemon and parsley new potatoes, a fennel and orange salad and a Salsa Verde. (GF)

Ballotine of Turkey

With a roasted garlic, sage and cranberry mousse. Served with duck fat roasted potatoes, pigs in blankets, seasonal vegetables and gravy.

Braised Beef Steak & Devon Blue Cheese Suet Pudding

With creamed potatoes, honey glazed carrots, savoy cabbage and a rich red wine sauce.

Spiced Stuffed Butternut Squash

Served with a lemon and tahini dressing, port and cranberry compote and watercress. (VE VG)

DESSERT

Christmas Pudding

With brandy sauce. (GF)

Spiced Ginger Cake

Drizzled with a toffee sauce and banana ice cream.

Lemon Tart

Served with a raspberry sorbet, fresh raspberries and Chantilly cream.

2 COURSES - £27.00 ★ 3 COURSES - £35.00

Book before 1st October to receive a free glass prosecco for your table!

DF - Dairy Free GF - Gluten Free VE - Vegan VG - Vegetarian

Please inform a member of staff of any food allergies or intolerances before booking a table and ordering. All of our dishes are freshly prepared in our kitchen and although we will do our best to reduce the risk of cross contamination, we cannot guarantee an 'allergen free atmosphere'. We therefore do not accept liability. We advise customers with severe allergies to assess their own level of risk and consume dishes at their own risk.

