



Christmas Lunch

STARTER

Homemade Soup of the Day

Served with a seeded granary wedge. (DF VE)

Ham Hock, Braised Leek and Parsley Terrine

Served with piccalilli and watercress. (DF GF)

Smoked Salmon Salad

With cucumber, dill and orange, with a pink peppercorn and honey dressing.

MAIN

Grilled Whole Lemon Sole

With buttered new potatoes, Salsa Verde, lemon and a dressed mixed salad. (GF)

Roast Devonshire Turkey

Served with a sausage, onion and sage stuffing, pigs in blankets, garlic and thyme roasted potatoes, seasonal vegetables, a port and cranberry compote and gravy.

Beetroot & Red Onion Tarte Tatin

Dressed with a kale and walnut pesto and topped with vegetable crisps. (DF)

DESSERT

Christmas Pudding

Served with brandy sauce. (GF)

White Chocolate & Cranberry Blondie

With crème fraiche and fresh raspberries.

Winter Berry & Bay Panna Cotta

With a shortbread biscuit. (GF option available)

2 COURSES - £22.00 ★ 3 COURSES - £27.00

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.

