



Christmas Menu

3 courses £39

Starters

Cured beetroot gravadlax served with charcoal crackers & a dill cream cheese (gf)

Homemade duck liver parfait served with toasted sourdough bread & cranberry jam (df) (gf)

Mushroom, chestnut and tofu mousse served in pastry baskets with cranberry jam (ve)

Mains

Slow cooked beef served with roasted vegetables, rosemary mashed potato & beef gravy (gf)

Grilled sea trout served with basil risotto & cranberry & orange sauce (gf)

Oven cooked turkey breast served with roasted rosemary potatoes, stuffing balls & turkey gravy

Stuffed sweet potato with porcini mushrooms, courgette, smoked tofu cheese & a porcini mushroom sauce (ve) (gf)

Desserts

Christmas pudding served with brandy cream

Dark chocolate lotus biscoff brownie served with vanilla ice cream (ve)

Christmas carrot cake with cream cheese frosting (gf)

A discretionary 12.5% service charge will be added to all bills