

FESTIVE MENU

Served Monday to Saturday from 11:30am between 4th and 23rd December

1 course £29.95 / 2 courses £34.95 / 3 courses £39.95

Includes tea, coffee and a mini mince pie

STARTERS

- **Roasted Tomato and Red Pepper Soup (VG)**

Served with warm ciabatta and garnished with fresh coriander

- **Bloody Mary Prawn Cocktail (GFO)**

Served with Becketts' Bakery granary bread

- **Prosciutto and Melon (GF)**

Served with a drizzle of sharp raspberry coulis



MAIN COURSES

- **Festive Turkey Roast (GFO)**

Hand carved breast of turkey served with pigs in blankets, a giant homemade Yorkshire pudding and all the festive trimmings

- **Brie, Mushroom and Cranberry Wellington (V)**

Topped with hazelnuts, peanuts and almonds and served with thyme roasted potatoes, honey glazed carrots and parsnips and a vegetarian gravy

- **Homemade Lentil Cottage Pie (VG/GF)**

A delicious blend of lentils, celery, carrot, onion and tomato in a rich vegan gravy, topped with a smooth mashed potato

DESSERTS

- **Apple and Cinnamon Crumble (GF/VGO)**

Served with a caramel honeycomb ice cream

- **Traditional Christmas Pudding (VGO)**

Infused with Bourbon and served with your choice of ice cream or custard

- **Chocolate Orange Cookie Dough**

Freshly baked chocolate chip cookie dough served warm with chocolate orange pieces, whipped cream and vanilla ice cream



GFO Gluten free on request
GF Gluten free

V Vegetarian
VG Vegan
VGO Vegan on request

