

FESTIVE MENU

Served Monday to Saturday from 11:30am between 1st and 23rd December

Main course with a tea or coffee £20.00

2 courses with a tea or coffee £26.00

3 courses with a tea or coffee £32.00

GFO	Gluten free on request
GF	Gluten free
V	Vegetarian
VG	Vegan
VGO	Vegan on request

STARTERS

- **Breaded Baby Camembert (V)**

Served with a dressed rocket and red onion salad, Becketts' Bakery Bloomer bread and apple and plum chutney

- **Scandi Smoked Salmon (GFO)**

Dressed with lemon, dill, horseradish and red onion and served with lightly toasted Becketts' Bakery granary bread

- **Duck and Orange Pâté (GFO)**

Served with red onion chutney and mini Becketts' Bakery white and granary toasts

MAIN COURSES

- **Festive Turkey Roast (GFO)**

Hand carved breast of turkey served with herb-roasted potatoes, roast parsnips, Yorkshire pudding, pigs in blankets, pork, sage and onion stuffing, leek gratin, Brussels sprouts, carrots and gravy

- **Butternut, Lentil and Almond Wellington (VG)**

Served with herb-roasted potatoes, roast parsnips, red cabbage, Brussels sprouts, carrots and gravy

- **Pan Roasted Sea Bass Fillets (GF)**

Served with garlic king prawns, sautéed baby potatoes, samphire, and lemon and tarragon butter

DESSERTS

- **Classic Christmas Pudding (GF/VGO)**

Served with warm brandy sauce, vanilla ice cream or custard and a shot of warm mulled wine

- **Malted Milk and Irish Cream Torte (V)** *(Contains nuts)*

Served with fresh strawberries and milk chocolate ice cream

- **Apple and Plum Crumble (GFO)**

Served with toffee apple ice cream, custard or pouring cream

SENIOR CITIZEN SPECIAL

Smaller portions for guests aged over 60 with a lighter appetite.

Main course with a tea or coffee £17.00

2 courses with a tea or coffee £22.00

Choose from:

MAIN: Festive Turkey Roast **OR** Butternut, Lentil and Almond Wellington

DESSERT: Classic Christmas Pudding **OR** Apple, Plum and Damson Crumble



**FULL ALLERGEN
INFORMATION**