

FESTIVE MENU

2 COURSE - £32.95PP

STARTER

Duck Rillettes
fig jam, grilled brioche

Smoked Salmon Terrine (gf)
dill & lemon cream, watercress

Beetroot Carpaccio (gf) (ve)
*herby vinaigrette, heritage
tomatoes*

French Onion Soup
*caramelised onions, wine &
cheesy baguette slice*

MAIN

Turkey Fillet
*with heritage vegetables, pigs in
blankets alongside red wine jus*

Loin of Cod
*sautéed wild mushrooms, seasonal
greens, red pepper & tomato sauce*

Beef Wellington (gf)
*Red wine reduction, heritage
vegetables, potato fondant
(Supplement of £5.00)*

Portobello Wellington
(ve)
*with pecans, sage &
seasonal greens*

DESSERT - £6.95

Salted Caramel
Profiterole (GF)
*Giant profiterole stuffed with
clotted cream ice cream &
served with warm brandy sauce*

Festive Pavlova
*crisp meringue topped with
fresh cream, seasonal fruit
compote and topped with
champagne sorbet*

Homemade Christmas
Pudding (gf)
*served with a warm brandy
sauce*

Vegan Chocolate Fudge
Cake (ve)
*served warm with a scoop of
blackberry sorbet*



PURPLE
PEACOCK