

◆ CHRISTMAS PARTY MENU ◆

16TH NOVEMBER — 23RD DECEMBER

A FEAST OF FESTIVE FAVOURITES



STARTERS

Roasted Vegetable Soup

Seasonal roasted vegetables blended into a warming soup, served with fresh sourdough. **VE | GFA**

Chicken Liver Parfait

Chicken liver parfait, served with toasted sourdough and sweet red onion chutney. **GFA**

Smoked Salmon

Sliced smoked salmon served with diced beetroot, lemon and dill crème fraîche, finished with a fresh lemon wedge. **GFA**

MAINS

Roasted Turkey

Traditional roast turkey served with all the festive trimmings, seasonal vegetables and rich turkey gravy.

Pan-Seared Salmon Fillet

Pan seared salmon fillet served with crushed new potatoes, tenderstem broccoli and a lemon butter beurre blanc. **GF**

Spiced Cauliflower, Spinach & Lentil Pie

A spiced cauliflower, Spinach and lentil pie, served with all the traditional festive trimmings and rich vegan gravy. **VE**

DESSERTS

Traditional Christmas Pudding

Rich, fruit-filled Christmas pudding served warm with brandy sauce. **V**

Bûche de Noël

Classic festive chocolate Yule log served with softly whipped cream and raspberry coulis. **V**

Strawberry Cheesecake

Strawberry cheesecake with a crisp biscuit base and a seasonal finishing touch. **GF**

2 COURSE £29.99 • 3 COURSE £37.99

◆ FESTIVE DINING IN THE HEART OF THE COUNTRYSIDE ◆