

## Starters

- Winter Spiced Soup Served with Focaccia *Gf Df V vegan available*  
Smoked Salmon Carpaccio with a Balsamic Reduction *Df Gf*  
Pan Seared, Marinated Duck with Honey Glazed Orange Segments,  
Candied Walnuts and Crispy Black Pudding, Topped with a Wholegrain  
Mustard Cream Sauce. *Gf*  
Scotch Egg, Infused with Bacon, Apricots and Sage, Served with a  
Sweet Tomato Sauce. *Df*
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## Main Course

- Roast Turkey Served with Traditional Trimmings, Seasonal  
Vegetables and Turkey Gravy. *Df*  
Roasted Beef Joint Served with Traditional Trimmings, Beef Gravy  
and Seasonal Vegetables. *Df*  
Roasted Venison Breast with Dauphinoise Potatoes, Glazed Carrots,  
Sauteed Kale and Bacon with a Mixed Berry Sauce. *Gf*  
Pan Fried Halibut Topped with Breadcrumbs and Served with a  
Seafood Mousse, Paprika Sauteed Potatoes and a Chilli Veloute  
Sauce.  
Vegetable Parcel Filled with Seasonal Vegetables and Goats Cheese,  
Served with Deep Fried Carrot Strips, Sauteed Potatoes and a  
Woodchuck Sauce. *Vegan Available*  
Seasonal Vegetables: Broccoli, Cauliflower, Sprouts, Carrots, Braised Red  
Cabbage, Fine Beans *Gf Df V*
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## Desserts

- Christmas Pudding with Physalis and Brandy Sauce. *Gf*  
Black Forest Roulade Served with Winter Fruit Spiced Ice Cream.  
Chocolate Chip Sponge Pudding and Custard. *Df V vegan available*  
Apple and Cinnamon Crumble Served with Vanilla Ice Cream, Double  
Cream or Vanilla Custard.

**2 Course £21.95 3 Course £25.95**

*Please Order 2 Days Prior to Booking*