



FESTIVE MENU

£24.95

From 24th November - 7th January
(excluding Sundays and 25th December)

STARTERS

Searced goats cheese with roasted vine cherry tomatoes
on mixed leaves with a red pepper oil dressing. (v)

Homemade soup of the day with a basket of crusty bread

White crab meat bound with lime juice, fresh chives and cream
on seasonal leaves topped with keta.

— * * * * —

MAIN COURSE

Traditional roast turkey, pigs 'n' blankets, roast potatoes
and chefs veg of the day with homemade stuffing.

English lamb steak pan fried with a port wine and mint sauce.

Smoked haddock cooked in a creamy cheese and chive sauce.

Field mushroom filled with roasted cherry tomatoes
topped with fresh basil and mozzarella. (v)

— * * * * —

DESSERTS

Traditional Christmas pudding with brandy sauce

Treacle tart and custard

Banoffie pie and cream* ❄️