

Festive Dining

Chestnut, Carrot and Thyme Soup

Duck and Orange Parfait, Rosemary Focaccia

Chilli and Garlic Tiger Prawns

Balsamic Roast Figs, Crumbled Blue Cheese

W

Roast Turkey

duchess and roast potatoes, pigs in blankets, stuffing, and gravy, seasonal vegetables

Feather Blade Steak

roasted baby carrots, champ mash and gravy

Nut Roast

duchess and roast potatoes, honey roast parsnips, seasonal vegetables and gravy

Garlic Butter Baked Cod

champ mash and asparagus spears

W

Christmas Pudding

with brandy sauce

Almond and Vanilla Panna Cotta

mulled wine poached pears

Baileys and Dark Chocolate Cheesecake

Selection of Local Cheeses and Biscuits*

W

Homemade Mince Pies

3 COURSES £32.95

TEA OR COFFEE FROM £2.50

***SUPPLEMENT £4.00**

Allergens provided by request - please inform your server of any food allergies or specific dietary requirements.