



all roasts are served with roast potatoes, parsnips & fresh seasonal vegetables

STARTERS

CRUSTY BREAD, OLIVES & BALSAMIC (V)

BRAISED OXTAIL FRENCH ONION SOUP
parmesan / croûtes – (alternative vegetarian option available on request)

CHICKEN LIVER & PEPPERCORN PARFAIT
cumberland sauce / cornichons (gf)

WINTER SPICED PULLED PORK
ginger & coriander / julienne pickles / chinese pancakes

SMOKED MACKEREL & HORSERADISH PÂTÉ
sweet pickled cucumber (gf)

HALF BAKED CAMEMBERT
cranberry & balsamic relish / garlic ciabatta (V)

STEAMED MUSSELS
cider & bacon broth / crusty bread & butter (gf) - £2 supp (as a main with skinny fries £15.00)

MAINS

CARVED ENGLISH TURKEY BREAST
herb stuffing / pig in blanket / stock gravy / cranberry sauce

POACHED SALMON FILLET
lemon & parsley cream / sweet pepper puree / pickled fennel (gf)

ROASTED TOPSIDE OF BRITISH BEEF
yorkshire pudding / stock gravy

ROASTED LOIN OF PORK
herb stuffing / cider & sage stock gravy / crackling

CHESTNUT & SPINACH ROAST (V)(n)
glazed stilton / wild mushroom jus

DESSERT

HOMEMADE CHRISTMAS PUDDING ~ *brandy & stem ginger cream*

CHOCOLATE & ALE CAKE ~ *glazed morello cherries / vanilla pod ice cream*

HONEYCOMB CHEESECAKE ~ *candied orange / dark chocolate sauce*

BRIOCHE BREAD & BUTTER PUDDING ~ *toffee sauce / whipped mascarpone*

VANILLA POACHED APPLES & PEARS ~ *dates & stem ginger / toasted nuts / champagne sorbet (gf)(n)*

SELECTION OF CHEESES - £7.50
homemade chutney / celery / grapes / biscuits

1 COURSE £15, 2 COURSE £20, 3 COURSE £25 | CHILDREN £10.00