



CHRISTMAS

Menu

STARTERS

Roasted parsnip soup

with spiced parsnip crisps and homemade focaccia. (gf) (ve)

Garlic Mushrooms

with toasted chestnuts, crispy sage served on sourdough. (gfa) (v) (vea)

Ham hock terrine

house chutney and crisp breads.

Smoked salmon

crème fraîche, caramelised orange and candied walnuts.

Mini baked camembert

cranberry compote and homemade bread for dunking. (gfa)

MAIN COURSE

Turkey Paupiette

Roasted Beef Brisket

Roast Belly Pork

All served with mashed potato, roast potato, carrot and parsnip, Yorkshire pudding, pigs in blankets, thyme and roast garlic stuffing and homemade bone marrow gravy.

Spinach, Mushroom and Truffle Wellington (ve)

Served with all the trimmings and gravy.

Pan-fried fillet of Hake, samphire, cockle and laverbread sauce

Served with crushed potatoes.

All bookings will include a range of seasonal vegetables for the table.

DESSERT

Classic Christmas pudding, brandy sauce.

Barti Ddu crème brulee, brandy snap.

Black cherry bakewell, winter spiced cream.

Gin-infused strawberry trifle.

2 COURSES
£27.50
3 COURSES
£32.50