

CHRISTMAS MENU

3 COURSES | LUNCH £40.95PP | DINNER 46.95PP

STARTERS

WILD BOAR LIVER PATE Plums & Brandy sourdough

DUCK LIVER & TRUFFLE MOUSSE Crostini

PROVOLONE TORTELLONI Spinach and dry roast tomatoes

SMOKED HADDOCK FISHCAKES Steamed vegetables **GF**

BUTTERNUT SQUASH & ONION TART in Beetroot Pastry green salad **VG**

MAINS

TURKEY PAUPIETTE Steamed rice **GF**

TUNA STEAK Citrus green salad **GF**

ROAST BEEF **£7** supplement with all the trimmings **GFA**

BUTTERNUT, KALE & APRICOT VEGAN ROAST With all the trimmings **VG**

WILD MUSHROOM RAVIOLI Truffle butter sauce **V**

DESSERTS

BREAD & BUTTER PUDDING Gingerbread ice-cream **V**

STICKY TOFFEE PUDDING Clotted cream **V**

CHRISTMAS PUDDING Custard and redcurrants **GF V**

TIRAMISU CHEESECAKE **V**

CHEESE PLATTER **£3** supplement.

Stilton, Cheddar, Brie, mango chutney and oatcakes **V GF**

VE VEGAN **V** VEGETARIAN **GF** GLUTEN FREE

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.