
Festive Feast 2018

Aperitifs

Mimosa, prosecco, fresh orange juice £4

Passion Fruit Bellini, passion fruit puree, prosecco £4

Mulled Wine £4

Starters

Winter Spiced Root Vegetable Soup, warm bread (v, df)

Prawn & Langoustine Cocktail, crisp breads (df)

Potted Pork Pate, bramley apple chutney, rosemary bread (df)

Brie, Red Onion & Pancetta Tartlet, fig jam, fresh rocket

Mains

Traditional Roast Turkey or Vegan Roast (v), cranberry gravy, apricot stuffing

Vegan Cottage Pie, roasted root vegetables, puy lentils (v, df, gf)

Homemade Chicken, Ham & Leek Pie, roasted new potatoes

English Rump Braised in Malbec with Mushrooms & Onions, gratin dauphinois (gf)

Local Seabass Fillet, fennel mashed potatoes, potted shrimps (gf)

Puddings

Chocolate Christmas Pudding Cheesecake, boozy chocolate sauce

Fresh Coconut Sorbet, fresh blackberries, raspberry sauce (vg, df, gf)

Sticky Toffee Apple Pudding, caramelised apple sauce, vanilla ice cream

Homemade Bakewell Tart, caramelised peaches

Walkers Cheeseboard, grapes & biscuits

3 Courses, £25

**Book by November 1st and we'll give you
a bottle of wine FREE for every 4 people!**