

Christmas Menu 2023 (Pre-orders only)

<u>To Start</u> Popcorn Cockles, Laverbread & Onion Dip

Baked Goat's Cheese, Beetroot & Balsamic Salad (V, GF)

Soup of the Day (V, Vegan / GF on request)

<u>Main Course</u> Cranberry, Brie, Chestnut & Mushroom Wellington, and a Truffle & White Wine Sauce

(V, GF on request) Roasted Root Vegetable & Caramelised Balsamic Red Onion Tarte Tatin, Red Wine SS

Roasted Root Vegetable & Caramelised Balsamic Red Onion Tarte Tatin, Red Wine Sauce (Vegan, GF on request)

Choose from Turkey Crown OR Topside of Beef, both served with Pigs in Blankets & Bread Sauce (GF on request)

Honey & Ginger-marinated Salmon, Pak Choi, Leek & Lemon Butter (£2.50 supplement) (GF)

All mains served with separate sides of: Cauliflower Cheese; Maple-glazed Carrots & Parsnips; Green Vegetables; Braised Red Cabbage; Garlic & Herb Roast Potatoes; Maple-roasted Sprouts with either Smoked Bacon or Chestnuts (V), Gravy & Yorkshire Pudding

> <u>Desserts</u> Trifle with a Salted Caramel Sauce (GF on request)

Apple Crumble with Chantilly Cream or Custard (GF/Vegan on request)

Christmas Pudding, Brandy Butter, Brandy Snap, Pouring Cream

Cheeseboard, Fruit, Selection of Homemade Pickles & Butters, Locally sourced Crackers (£5.00 supplement)