



FESTIVE MENU

STARTERS

SEASONAL SOUP OF THE DAY
CROUTONS (VG & GF ON REQUEST)
DUCK LIVER & ORANGE PATE
BAGUETTE & SIDE SALAD (GF ON REQUEST)
GOAT'S CHEESE & CARAMELISED ONION ARANCINI
ROASTED BEETS PUREE, ROCKET, BALSAMIC

MAIN COURSE

ROAST BREAST OF TURKEY
AND ALL THE TRIMMINGS (GF)
PAN FRIED SEABASS
ROASTED NEW POTATOES, GREENS, FENNEL, LEMON, GARLIC & HERB SAUCE (GF)
MUSHROOM & STILTON PARCEL
ROASTED POTATOES, HONEY ROASTED CARROTS & PARSNIPS, SPROUTS,
SPICED RED CABBAGE (V)

DESSERT

CHRISTMAS PUDDING
BRANDY SAUCE
CHOCOLATE FONDANT
TOFFEE FUDGE ICE CREAM (GF)
CARAMEL LAYERED CHEESECAKE

COFFEE/TEA & MINCE PIE

