



CHRISTMAS MENU

2 COURSES £27.50 / 3 COURSES £32.50

STARTERS

Tudge's Country Pork Terrine, Prune Chutney, Toast

Bloody Mary Prawns & Smoked Salmon (gf)

Pear Tarte Tatin, Whipped Stilton, Walnut, Celery, Bitter Leaves (v)

Roasted Mixed Squash, Heritage Beetroot & Chilli Salad (vgn, gf)

MAINS

Roast Turkey, Prune Stuffing, Pigs in Blanket

Rare-Breed Braised Beef, Horseradish (gf)

Nut Roast, Caramelised Shallot Gravy (vgn)

All the above served with duck fat roast potatoes, honey glazed carrots & parsnips, creamed sprouts, braised red cabbage, gravy*

Roast Fillet of Hake, Crispy Potatoes, Wild Mushrooms, Salsa Verde (gf)

**vegetarian option available*

DESSERTS

Christmas Pudding, Brandy Custard

Salted Chocolate Tart, Chocolate Mousse, Hazelnut

Orange & Polenta Cake, Cranberry Sorbet (gf)

Ginger Cake, Coconut Sorbet (vgn)

*All dietary requirements catered for. Full information regarding allergens available upon request
Pre-orders required for all bookings, two weeks in advance.*