



Christmas Menu

Two Course - £29 Three Course - £34

A discretionary service charge of 12.5% is added to your final bill.

Starters

Crispy Breaded Brie & Camembert Wedges - Cranberry Dipping Sauce (v)

Cream* of Wild Mushroom Soup - Warm Granary (v)(vg)(df)**

Smoked Salmon, Prawn & Crayfish Pot - Toasted Ciabatta**

Chicken Liver & Bacon Paté - Toasted Granary**



Mains

Traditional Roasted Starrs Turkey Crown - Pigs in Blankets, Roast Potatoes, Sausage Meat Stuffing & Honey Roasted Parsnips - Homemade Gravy

Pan-fried Salmon Fillet - Sautéed New Potatoes, Garlic & Dill Cream (gf)

Ale Braised Starrs Beef Brisket - Stilton Dauphinoise Potatoes - Ale & Onion Gravy

Roasted Red Pepper, Butternut Squash & Sweet Potato Wellington - Roasted New Potatoes, Chunky Tomato Sauce (vg)(df)

All served with a medley of seasonal vegetables (vg)



Desserts

Classic Christmas Pudding - Brandy Sauce(v)

Baked Pecan Pie - Vegan Vanilla Ice Cream (vg)(df)

Lemon & Raspberry Posset - Homemade Shortbread (v)(gf)

Artisan Cheese Plate - Caramelised Red Onion Chutney, Grapes, Celery & Biscuits** (£5 supplement) (v)

(Why not add a glass of Ruby Port with your Cheese for £2.50!)

**Gluten free option available upon pre-order

*Please inform us of any allergens or dietary requirements before ordering.