



FESTIVE MENU

2 COURSE £22.95 3 COURSE £28.95

1st December-23rd December (excluding Sunday)

STARTER

Prawn Cocktail (GF)

Baby gem, Marie Rose, paprika dusting.

Duck Pate (GFA)

Smooth duck pate, tomato & smoked garlic, Devon
chutney, sourdough bread

Butternut Squash Soup (VG) (V) (GFA)

Creamy butternut squash with sourdough bread

MAIN COURSE

Traditional Roast Turkey or Beef (GF)

served with all the trimmings

Beetroot Wellington (V) (VG)

with roasted new potatoes and seasonal vegetables

Poached Sea Bass (GF)

on a bed of parsnip mash, with roasted cherry vine
tomatoes and green beans

DESSERT

Traditional Christmas Pudding, with custard or brandy
sauce

Trio of Mini Desserts

Strawberry & White Chocolate Roulade

Cheese Board

