



Christmas Menu

Starters

Spiced Butternut Squash Soup with Toasted Seeds, Tzadziki & Bread

Veggie Haggis, Cranberry & Cheddar Cheese Croquettes with Roast Tomato and Rosemary Dip

Smoked Salmon and Dill Pate with Lemon Thyme Toast and Beetroot Slaw

Haloumi and Roast Pineapple Cocktail with Cos Lettuce, Bloody Mary Sauce & Crispy Onions

Main Courses

Roast Turkey Roulade wrapped in Streaky Bacon, stuffed with Sage and Onion and served with all the trimmings

Slow Cooked Beef Brisket barrel with sweet potato and horseradish sauce and all the trimmings

Marinated Roast Cauliflower Steak, pickled walnuts, parsnip crisps and all the vegetarian trimmings

Honey Glazed Salmon with spring onion mash, roast root vegetables and soy ginger dressing

Desserts

Boozy Berry Trifle

Cheeseboard served with seasonal chutney and oatcakes

Mulled Wine Poached Pears with caramel sauce, chocolate cake croutons & vanilla ice cream

Christmas Pudding with Custard

Any dietary requirements can be catered for if informed in advance

2 Course £21

3 Course £27

Tea, Coffee & Fudge £3 supplement