



Festive

MENU

2 Courses £25.95

3 Courses £29.95

Starters

Soup of the day **ve**
served with a warm roll

Chicken liver pate
served with oatcakes and red onion chutney

Prawn cocktail **gf**

Mains

Turkey
with all the traditional trimmings

Vegetarian Wellington **ve**
served with truffle mash, vegan gravy and
vegan pigs in blankets

Grilled Trout **gf**
with seasonal veg and truffle mash

Desserts

Christmas pudding
served with brandy sauce

Eton mess **gf**

Cranberry brownie **gf, v**
served with ice cream

gf - gluten free | v - vegetarian | ve - vegan

