

AVAILABLE FROM % NOVEMBER



### MINESTRONE SOUP GFA

crusty ciabatta roll

# **DUCK LIVER AND ORANGE PATE GFA**

Red Onion Marmalade & Brown Toast

HOMEMADE HUMMUS, OLIVES, PITA BREAD GFA

#### PRAWN COCKTAIL GFA

with Brown Bread

#### BREADED GARLIC MUSHROOMS

with Sweet Chili Mayo



# ROASTED TURKEY BREAST GFA

Pigs in Blankets

### LOCALLY SOURCED ROAST BEEF SERVED PINK GFA

Yorkshire Pudding

### SEA BASS GF

with Garlic & lemon King Prawns

#### CRISPY PORK BELLY GFA

Black Pudding

ALL ABOVE SERVED WITH GOOSE FAT ROAST POTATOES, THYME ROASTED CARROTS & PARSNIP, GARLIC BUTTER BROCCOLI & BRUSSELS SPROUTS RED VINE JUS

# HALLOUMI & AVOCADO SALAD GF

# SPAGHETTI CARBONARA GFA

With Garlic Bread & Pancetta Crisp



### TRADITIONAL CHRISTMAS PUDDING GFA

with Custard

### CHEESECAKE OF THE DAY VGA & GFA

with Ice Cream or Cream

VANILLA PROFITEROLES with Chocolate Sauce

SELECTION OF ICE CREAMS OR SORBETS GF

2 Course £25 3 Course £30



PRE-ORDER REQUIRED AT LEAST **ONE WEEK** BEFORE THE RESERVATION DATE. PLEASE INFORM US OF ANY SPECIAL OR DIETARY REQUESTS WITH YOUR PREORDER TO SECURE YOUR BOOKING A NON REFUNDABLE DEPOSIT OF £10 PER PERSON IS REQUIRED