



FESTIVE FEAST MENU

TO START

Celeriac soup with truffle herb crumb

Game terrine with fig chutney and crostini

Cured salmon and prawn cocktail

Creamy garlic wild mushrooms on toast with chestnut crumb (vegan)

MAIN EVENT

Roast turkey, smoked bacon stuffing, pigs in blankets,
honey roasted parsnips, carrots and roast potatoes

Pan fried salmon with Haggerty potatoes, sautéed spinach
and creamy crab sauce

Blade of beef with creamy mash and roast carrots

Lentil, chestnut and Guinness pot pie served with
colcannon mash (v)

DESSERT

Christmas Pudding with cream

New York cheesecake with mixed berry compote

Sticky toffee pudding with vanilla ice cream

Plum and apple crumble with vanilla ice cream (v)

Please see info for dates & availability. PRE-ORDERS REQUIRED.

Please note any allergies when booking.

2 COURSES £25 / 3 COURSES £30

