



# *Festive Feast Menu*

## STARTERS

- Celeriac soup with truffle crumb (VE)
- Venison carpaccio with truffle mayo and rocket (GF)
- Goat cheese croquettes with roasted beetroot and fresh salad
- Tuna tartar and crab salad with crostini (GF option)

## MAINS

- Roast Turkey with pigs in blankets, roast potatoes, honey roast veg and gravy (GF)
- Pan fried sea bass with crushed new potatoes and spinach with a creamy crab sauce (GF)
- Pumpkin risotto with fried wild mushrooms and crispy sage (VE) (GF)
- Slow cooked ox cheek with duchess potatoes and tender stem (GF)

## DESSERTS

- Apple Tarte Tatin with vanilla ice cream
- Poached pear in red wine with vanilla ice cream (VE) (GF)
- Chocolate fondue with caramel ice cream
- Cheese board

**2 COURSES £27.50 // 3 COURSES £32.50**