



# Christmas Menu

## STARTER

*Baked camembert, caramelised pear, warm baguette*

*Chicken pork & pistachio terrine, cranberry & whisky chutney, chicken + pork scratchings*

*Celeriac & thyme soup, parsnip crisps, warm baguette (v)*

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## MAIN

*Pan fried cod, saffron potatoes, pea veloute, sobrasada crumb*

*Guinness braised ox cheek, filo pastry, spring onion & cabbage mash, baby carrots, cooking jus*

*Roast turkey, pork & sage stuffing, roast potatoes, pigs in blankets, baby carrots, parsnips creamed sprouts, gravy*

*Mushroom & chestnut wellington, roast potatoes, baby carrots, parsnips, spouts, gravy (v)*

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## DESSERT

*Chocolate orange choux bun, chocolate chantilly, orange gel*

*Christmas pudding, cranberry compote, brandy sauce*

*Winter berry pavlova, winter berry compote, chantilly*

*Individual cheese board, crackers, apple & ale chutney, candy walnuts [£4 supplement]*

2 COURSES £29

3 COURSES £36



# *Vegan Christmas Menu*

## STARTER

*Celeriac & thyme soup, parsnip crisps, warm baguette*

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## MAIN

*Mushroom & chestnut wellington, roast potatoes, baby carrots, parsnips, spouts, gravy*

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## DESSERT

*Chocolate truffle brownie torte, raspberry compote, vanilla ice cream*

2 COURSES £29

3 COURSES £36