



THREE COURSES WITH FIZZ 85

TRUFFLED MUSHROOM TORTELLINI

Parsley Cream Sauce, Parmesan v

GOATS CHEESE & CARAMELISED ONION TART

Rocket, Balsamic Glaze v, vgo

SMOKED SALMON & PICKLED CUCUMBER

Crème Fraîche, Toasted Sourdough gfo

BRAISED BEEF CROQUETTES

Mustard Mayonnaise

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Main Courses Served with Stuffing, Pigs in Blankets & Brussell Sprouts for the Table

ROAST TURKEY

Roast Potatoes, Honey-Glazed Carrots & Parsnips, Braised Red Cabbage, Red Wine Jus gf

SALMON EN CROÛTE

New Potatoes, Watercress, Dill Cream Sauce

BEETROOT WELLINGTON

Seasonal Greens, Butternut Squash Purée, Vegetable Jus vg

FILLET OF DRY-AGED ABERDEEN ANGUS BEEF

Served Pink with Parsley Mash, Seasonal Greens, Red Wine Jus gf

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CHRISTMAS PUDDING STRUDEL

Double Cream v, vgo

BAILEYS CRÈME BRÛLÉE

Roasted Pecans v, gf, ns

STICKY TOFFEE PUDDING

Clotted Cream, Boozy Caramel v

CLEMENTINE POSSET

Berry Compôte v, gf

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CHEESE

A Selection of Cheeses with Chutney & Crackers 7.5 v

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds
We can't list every ingredient we use so if you have an allergy or intolerance please let us know