



Festive MENU

STARTERS

Roasted celeriac apple and walnut soup
served with a warm bread roll

Beetroot cured salmon, served with pickled beetroot,
rocket and dill crème fraiche

Goats cheese and beetroot ravioli with sage
butter and charred radicchio salad

MAIN COURSE

Roasted turkey breast with all the trimmings,
pigs in blankets, veg & gravy

Herb crusted cod with roasted new potatoes, creamed
leeks and a white wine sauce

Roasted butternut squash, fetta and pine nut gnocchi,
with rocket and pesto

DESSERTS

Chocolate and hazelnut tart served with
raspberry sorbet

Bread and butter pudding served with
custard

Selection of ice creams

2 course £18.95

3 courses £21.95

STARTS FROM

1ST December until 24TH December