



Festive TABLE D'HÔTE

2 COURSES £22 / 3 COURSES £27

TUESDAY - SATURDAY

12:00 - 2:30 / 5:00 - 6:30

STARTERS

Garden Pea & Courgette Fritters, Tomato Relish, Parmesan Shavings

Baked Potted Brie, Candied Pecans, Apple & Cranberry Ketchup, Maple Vinaigrette

Chicken Liver, Sage & Brandy Pate, Mulled Winter Berry Chutney, Toasted Sourdough

Crispy Pork Belly Rib, Schezwan Glaze, Bok Choi

MAINS

Grilled Salmon, Creamy Mash, Cranberry, Lemon & Basil Crumble, Mixed Green Peas

Roast Turkey Breast, served with all the trimmings, Sage Gravy

Fillet of Cod, Roasted Vegetables, Red Pesto, Potato Scallops

Smokey Chickpea & Halloumi Bake, Veggie Bolognese Fritters



DESSERTS

Apple & Mince Pie Crumble, Vanilla Custard

Chocolate Delice, White Chocolate & Pistachio Crumble,
Clementines

Lemon & Lime Cheesecake, Meringue, Vanilla Ice Cream

Christmas Pudding, Brandy Sauce, Cranberry Jam

Fancy a Hot Drink?

Please Ask One of Our Servers For Our Coffee Menu

****Please advise your server of any allergies/ dietary requirements as not all ingredients are listed****