



Sweet potato & butterbean soup (VG.,GF,V)

Prawn cocktail (GF, CRUSTACEANS)

Marie rose sauce

Duck & orange parfait (GF, D)

Fig & apple chutney

Roast turkey paupiette (D, GF)

Stuffed with chestnut & cranberry stuffing Wrapped in pancetta,

Roasted potatoes honey roasted carrots & parsnip, pancetta creamed sprouts red wine jus

Pan fried salmon fillet (GF,D)

cranberry, orange chutney crushed new potatoes, buttered kale

Cauliflower, chickpea & coconut tart (V, VG)

Yellow Curry sauce, roasted peppers, courgette & aubergine medley

Lyonnais potatoes

Raspberry & vanilla tart (D, NUTS)

Pistachio ice cream, raspberry coulis

Chocolate, gingerbread brownie (GF,D)

Orange crème fraîche

Traditional Christmas pudding (D)

Brandy custard

Tea, coffee and warm mince pie

2 courses £35.95

3 courses £39.95

Party night £49.95 including a welcome drink, 3 course meal & DJ on the evenings of Dec 4th, 5th 18th 19th

(V= VEGETARIAN. VGA = VEGAN AVAILABLE UPON REQUEST, D= CONTAINS DAIRY)