



2 Course £26 - 3 Course £34

Starters

**SCOTTISH SMOKED SALMON
AND PRAWN COCKTAIL (GF*)**

baby gem, bloody mary sauce,
rosemary focaccia

**DUCK LIVER &
ORANGE PATE (GF*)**

spiced plum & quince chutney, soda bread wafer

SPICED PARSNIP SOUP (GF*)(V)(VG)

spiced croutons

**BEETROOT, CELERIAC AND
TOFU TERRINE (V)(VG)**

pickled carrot, artichoke crisps, pea shoots

BAKED BRIE PARCELS (V)

roasted chestnuts, cranberries & toasted ciabatta

Mains

**BUTTER ROASTED
STAFFORDSHIRE TURKEY (GF*)**

pigs in blankets, cranberry & chestnut stuffing,
seasonal vegetables and potatoes

SALMON & SPINACH EN CROUTE

fennel and chive sauce, fondant potato,
roasted vine tomatoes

PRESSED SHIN OF BEEF (GF*)

spring onion champ potato, roasted roots,
crispy cabbage, Port wine jus

**BRAISED LEEK, BUTTERNUT SQUASH &
PEARL BARLEY (VG)(V)**

stuffed roasted pepper, romesco sauce

Desserts

**HOMEMADE PLUM PUDDING
(V)(VG*)(GF*)**

brandy sauce

**HOMEMADE DUBAI
CHOCOLATE CHEESECAKE (V)**

Turkish delight ice cream

**HOMEMADE SALTED CARAMEL
PANNACOTTA (GF) (V) (VG*)**

honeycomb, orange sorbet

**HOMEMADE WHITE CHOCOLATE &
RASPBERRY BLONDIE (V)**

raspberry ripple ice cream

FOLLOWED BY COMPLIMENTARY MINCE PIES

Please advise us about any allergies or special dietary requirements

V Vegetarian **VG** Vegan **VG*** Vegan alternative available **GF** Gluten Free **GF*** Adaptable to gluten Free

All our food is prepared in an environment where: nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans & sulphite containing ingredients are used