

Christmas Menu

2 course for £22.00

3 course for £27.00

Starters

Parsnip, apple and sage soup, fresh bread and butter (V) (VEO) (GFO)

Duck liver pâté, spiced plum chutney and muesli toast (GFO)

Prawn & crayfish cocktail in bloody mary rose sauce (GFO)

Wild mushroom filo parcel, almond and tarragon sauce (V)

Mains

Herd farm turkey ballotine, rolled with cranberry stuffing and wrapped in Parma ham, with all the festive trimmings! (GFO)

Daube of beef, slowly braised in red wine, with roasted garlic mash and honey roasted root vegetables

Organic salmon fillet with crushed new potatoes and mussel bouillabaisse (GF)

Mixed bean and chestnut wellington, served with all the vegan festive trimmings (V)

Desserts

Traditional Christmas pudding with brandy sauce (V)

Rich dark chocolate pot, cherry compote and cinnamon biscuit (V)(GFO)

Honey roasted figs, granola and clotted cream ice cream (V)

Cheeseboard with Yorkshire ale chutney and crackers (V)