

DINNER



MENU



CHRISTMAS DINNER

Appetiser

Tomato, mozzarella and basil bruschetta (VE, GF available)

Starters

Grilled Mackerel fillet served with a lentil dhal, coconut yogurt and a chickpea flatbread (GF)

Home smoked chicken, mango and avocado salad (GF)

Spiced root vegetable soup & bread roll (V)

Mains

Roasted turkey served with bacon and sausage, stuffing, roasted potatoes, a mix of winter vegetables and red wine gravy (GF)

Braised beef served with wholegrain mustard mash, winter vegetables Yorkshire pudding and horseradish sauce (GF available)

Seared hake fillet, dauphinoise potatoes, sautéed green, bourguignonne sauce (GF)

Caramelized red onion and goats cheese filo tart served with a pepper ragout (V)

Desserts

Assiette of desserts (V, GF available)

Tropical fruit platter, rum sabayon (V, GF available)

Traditional Christmas pudding served with brandy sauce (GF available)

MENU COST INCLUSIVE OF VAT £19.95

All food items can contain some or all of the following: Gluten-containing Cereals (Wheat, Rye and Barley), Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree Nuts (such as Walnuts, Almonds and Hazelnuts), Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide (found in Dried Fruits and Wine)

Please consult with Front of House Staff if you have an allergy



For bookings please call 01484 437019

Some dishes may contain nut or nut products