APRIL'S

FESTIVE MENU

2 COURSE £35 / 3 COURSE £40
Available every day 1100-1600
Throughout November & December
For parties 10 & above, booking & pre order essential

TO START

CELERIAC & HONEY SOUP (VG)(DF)
Roasted celeriac & sweet honey soup served with toasted sourdough

MACKEREL PÂTÉ
Homemade mackerel pâté served with watercress & toasted sourdough

CHICKEN SKEWER (GF)(DF)
Grilled chicken on a bed of crispy kale, drizzled with a thyme & herb dressing

MAIN

ROAST TURKEY
Roast turkey, pig in blanket, cranberry & apricot stuffing, crispy roast potatoes, honey roast carrots & parsnips & Brussel sprouts served with homemade gravy

SALMON FILLET (GF)
Salmon fillet served with crushed new potatoes, tenderstem broccoli & a creamy dill & white wine sauce

BUTTERNUT SQUASH RISOTTO (VG)(DF)
Homemade butternut squash risotto topped with pine nuts & truffle oil

DESSERT

TRIPLE CHOCOLATE BROWNIE & VANILLA ICE CREAM (GF)

WINTER BERRY CRUMBLE WITH CUSTARD

FESTIVE EATON MESS (GF)