

CHRISTMAS MENU

2 Courses £28 (available for lunch or dinner) 3 Courses £33 (available for lunch or dinner)

Upgrade to our Prestige Menu! £15 per person will provide: Welcome Glass of Prosecco or Pint of Madri Cocktail to Finish- choose from Espresso Martini, Baileys Martini or Peach Bellini

STARTERS

Butternut Squash & Chestnut Soup with pumpkin seeds & served with ciabatta V VGA GFA Braised Brisket Bon-Bons served with black truffle mayonnaise & green bean salad Oak Smoked Salmon with wholegrain toast, horseradish cream & beetroot puree GFA Caramelised Goat's Cheese Tart with red onion marmalade. Served with fig balsamic V

MAINS

Traditional Christmas Roast Turkey with pork & sage stuffing, roast potatoes, Brussels sprouts, honey roasted root vegetables, pigs in blankets & gravy GFA (a Vegan Nut & Herb Roast option is also available upon request) V VGA
Sea Bream with sauteed new potatoes, green beans, broccoli & a tomato cream sauce GFA
Marinated Pork Chop with mash potato, roasted root vegetables & a wholegrain mustard & smoked bacon gravy GFA

Butternut Squash, Cranberry & Mushroom Wellington with baby new potatoes, honey roasted root vegetables & gravy V

8oz Sirloin Steak with chunky chips, watercress & tomato. Served with peppercorn sauce GFA (£4 supplement applies to this dish)

DESSERTS

Dark Chocolate Torte with a mulled wine & berry puree. Served with Chantilly cream V GFA Traditional Christmas Pudding with brandy sauce and winter berry compote Orange & Chocolate Bread & Butter Pudding with lashings of vanilla custard Gingerbread Latte Cheesecake with white chocolate soil & vanilla ice cream Cheese & Biscuits with Peter's Yard Crackers. Accompanied by walnuts, grapes & an apple & ginger chutney GFA (£3 supplement applies to this dish)

> GFA denotes that a GLUTEN FREE variant is available upon request. V denotes that a dish is, or can be, VEGETARIAN VGA denotes that a dish is, or can be, VEGAN (our Vegan Menu is also available for Christmas bookings so please ask to see it)