



Festive Lunch Menu

Starters

- Spiced parsnip & maple soup, homemade bread (vg)
- Chicken, Pork, Apricot & Pistachio Terrine
- Smoked Salmon & Crab Pate.
- Vegetable Tartlet & Salsa Verde (v)(avail as vg)
- Beetroot Carpaccio, Whipped Ricotta (v)(avail as vg)

Main Courses

- Roast crown of turkey and all the trimmings
- Ruby Port & Cranberry Beef Stew & Dumplings
- Herb Crusted Cod fillet, Lemon Butter
- Wild Mushroom Pithivier, Watercress & Pistachio Pesto (vg)
- Beetroot & Per Las Wellington (v)
- All of our meals are served with appropriate vegetables*

Desserts

- Traditional Christmas pudding, brandy sauce (v)(avail as vg)
- Panettone bread and butter pudding (v)
- Baked rice pudding creme brulee (v)(avail as vg)
- White chocolate, baileys and truffle cake (v)

Optional Extra Courses

- Sorbet £3.50 (recommended following starter)
- Filter Coffee / Tea & mini mince pie £5
- Welsh Cheese board & Biscuits £12.50
- Dessert Wine & Ports £6-8

2 courses £30 per head

3 courses £36 per head

To book call: 01792 371 636

If you have any dietary requirements or allergies please let us know, some dishes can also be GF.