

## STARTERS

### SMOKED HADDOCK SCOTCH EGG

served with saffron aioli

### BAKED CAMEMBERT (V)

served with roasted grapes & walnuts,  
pink peppercorn & sea salt crackers

### CHICKEN LIVER PARFAIT (VG\*, GF\*)

Beer pickled onions, toasted sourdough

### PRAWN TARTLETS

Fresh prawns in Marie rose sauce,  
served in mini tartlet shells

## MAINS

### STUFFED TURKEY CROWN (GF)

Stuffed with Italian sausage, creamy mash,  
honey roast vegetables, giant pigs in blankets, gravy

### BEEF BOURGUIGNON

slow cooked beef with pancetta,  
rosemary & herb mash

### SMOKED HADDOCK & SAFFRON RISOTTO (GF)

served with a soft poached egg

### VEGETARIAN WELLINGTON (VG)

roast beetroot wellington, creamy mash,  
carrots & parsnips, red wine jus

## DESSERTS

### STICKY CARAMEL PUDDING (V)

served with salted caramel sauce & vanilla gelato

### WHITE CHOCOLATE PROFITEROLES

served with raspberry compote

### CHRISTMAS PUDDING (V)

served with warm brandy butter

### VANILLA PANNA COTTA (VG, GF)

served with strawberry coulis

(V) VEGETARIAN

(VG) VEGAN

(DF) DAIRY FREE

(GF) GLUTEN FREE

(\*) ALTERNATIVE AVAILABLE