



FESTIVE MENU

TWO COURSES £22
THREE COURSES £27

STARTERS

Parsnip, apple and ginger soup, homemade bread, whipped butter V (VG GF on request)
Brancaaster mussels cooked in streaky bacon and Aspall Cyder, homemade crusty bread (GF on request)
Chicken, pork and pistachio terrine, toasted sourdough, apple and pear chutney (GF on request)

MAINS

Roast turkey breast and leg, chestnut stuffing, pigs in blankets, roast potatoes, honey roast carrots and parsnips, sautéed Brussels sprouts, braised red cabbage, pan gravy, cranberry sauce (GF on request)

Mushroom and chestnut wellington, hasselback potatoes, honey roast carrots and parsnips, sautéed Brussels sprouts, braised red cabbage, mushroom jus V (VG on request)

Pan roasted cod, pea and celeriac fricassee, parsley mash, crispy celeriac GF

DESSERTS

Christmas pudding, brandy butter (GF on request)
Apple strudel, vanilla ice cream (VG on request)
Chocolate and hazelnut tart, coffee ice cream GF

TO FINISH

Tea, coffee, mini mince pies

V Vegetarian VG Vegan GF Gluten Free
Please let a team member know of any allergies or dietary requests