



## **Festive Menu**

### **Starters**

**Soup of the Day (V & GF option)**

served with crusty bread

**Smoked Salmon Pate (GF option)**

served with toasted sourdough & salad

**Goats Cheese Crostini (V & GF option)**

honey glazed goats cheese with port wine jelly on a toasted crostini

**Shredded Duck (GF)**

served with a spiced plum chutney, cucumber & spring onion salad

### **Main Courses**

**Traditional Turkey (GF option)**

served with all the traditional trimmings

**Braised Beef**

braised beef served in a mushroom & brandy cream sauce,  
roast & mash potatoes and seasonal vegetables

**Salmon Fillet (GF)**

pan-fried Scottish salmon with a garlic, chive & white wine sauce,  
mashed potatoes & seasonal vegetables

**Nut Roast (V)**

served with roast & mashed potatoes, braised red cabbage,  
seasonal root vegetables & a vegetarian gravy

### **Desserts**

**Christmas Pudding (GF option)**

served with a brandy custard

**Festive Cheesecake**

served with fresh cream & vanilla ice cream

**Belgian Chocolate & Clementine Torte (GF & Vegan)**

served with cointreau soaked clementine pieces

**Vanilla Pannacotta (GF)**

served with a mulled wine berry compote & crushed meringues

**Two Courses £14.95 or Three Courses £18.95**