

Pre-Christmas Menu 2020

**To Start**

Devilled Whitebait  
*Homemade Tartare Sauce*

Whole Roasted Field Mushroom  
*Melted Goats Cheese & Balsamic Caramelised Onions*

Chicken Liver Pate  
*Toasted Hand-Cut Bread, Date & Ale Chutney*

Seasonal Melon & Parma Ham  
*Dressed Leaves & Balsamic Glaze*

Homemade Chicken Spring Rolls  
*Sweet Chilli Dipping Sauce*

**To Follow**

Traditional Roast Breast of Turkey  
*All the Trimmings*

Slow Braised Lamb Shank  
*Smoked Bacon Colcannon*

Salmon & Spinach En-Croute  
*Hollandaise Sauce*

Roast Belly Pork with Crispy Crackling  
*Black Pudding, Apple & Sage Sauce*

Vegan Nut Roast & Fresh Cranberry Glaze  
*Wild Mushroom Sauce*

All Served with a Selection of Seasonal Vegetables & Potatoes for the Table

**To Finish**

Warm Chocolate Brownie, Chocolate Sauce & Vanilla Ice Cream (GF)

Cointreau Crème Brûlée

Homemade Christmas Pudding & Brandy Custard

Salted Caramel & Chocolate Cheese Cake (Vegan)

Cheese & Biscuits

*Followed by Homemade Mince Pies*

Please Make Staff Aware of Allergies. More Information Available on Request.

2 Courses £25

3 Courses £32.50