

CHRISTMAS À LA CARTE 2021

2 courses 19.99 - 3 courses 24.99

Prawn Rémoulade

encased with Scottish smoked salmon, tartar tapanade, lemon crème fraîche
GF

Loaded BBQ Pulled Pork Cup

shredded potato & parmesan bake, slow roasted bbq pork, bacon, sour cream, cheesy topping

Ham Hock Terrine

warmed sourdough rosemary spianata, pickled cauliflower, fig purée

Celeriac, Wild Mushroom & Chestnut Fricasse

steamed rice, micro herbs
GF, VEGAN

Curried Pear & Parsnip Soup

roll & butter
ask for GF & VEGAN

Baked Cod

oven baked cod loin wrapped in Tuscan ham, pepperoni lentils, sweet potato gratin
GF

Braised Ox Cheek

overnight braised ox cheek in beef gravy, Leek & bacon mash, peas, tenderstem broccoli, crispy onions

Turkey Dinner

roast turkey, stuffing, roast potatoes, sprouts, carrots, cauliflower, greens, pigs in blankets, gravy
ask for GF

Sweet Potato, Cashew & Apricot Chutney Tart

mixed seeds & nuts, roast potatoes, sprouts, carrots, cauliflower, greens, gravy
GF, VEGAN

Chicken Supreme

wild mushroom tarragon cream sauce, smoked bacon, pea & cabbage medley, creamed mash

Salted Caramel Chocolate Fudge Cake

caramel sauce, vanilla ice cream
ask for VEGAN

Passion Fruit & Mango Cheesecake

mango passionfruit & lime sorbet
GF

Christmas Pudding Crème Brûlée

with vanilla shortbread

Fresh Fruit Cocktail

freshly prepared fruits in their own juices, pouring cream
GF, ask for VEGAN

