



# CHRISTMAS MENU

2 COURSES £21 3 COURSES £27

## STARTERS

CAULIFLOWER AND CHESTNUT SOUP WITH CROUTONS AND PARMESAN SHAVINGS.

HAM HOCK & CRANBERRY TERRINE WITH A SPICED CHUTNEY.

BLUE VINNY & PORT MUSHROOMS ON A PIECE OF SOURDOUGH TOAST.

SALT & PEPPER SQUID WITH A SWEET CHILLI DIPPING SAUCE.

## MAINS

TRADITIONAL ROAST TURKEY WITH LEMON & THYME STUFFING, PIGS IN BLANKETS, ROAST POTATOES, SEASONAL VEGETABLES AND GRAVY.

BEEF BOURGUIGNON PIECES OF TENDER BRAISED BEEF WITH SHALLOTS, MUSHROOM & BACON IN A RICH RED WINE GRAVY WITH CREAMY MASH POTATO AND SEASONAL VEGETABLES.

ROASTED HAKE WITH A GARLIC & HERB CRUST WITH A DILL HOLLANDAISE SAUCE CRUSHED NEW POTATOES & A MEDLEY OF GREEN VEGETABLES.

BUTTERNUT SQUASH ROOT VEGETABLE & CHESTNUT WELLINGTON WITH A MUSHROOM DUXELLE, ROAST POTATOES, SEASONAL VEGETABLES & A VEGAN CRANBERRY GRAVY.

## DESSERTS

CHRISTMAS PUDDING WITH BRANDY CUSTARD OR CREAM.

ORANGE FIG & CINNAMON CHEESECAKE WITH VANILLA ICE CREAM OR CREAM.

CHOCOLATE BRANDY TIFFIN WITH VANILLA ICE CREAM OR CREAM.

3 SCOOPS OF BABOO ICE CREAM  
VANILLA, STRAWBERRY, CHOCOLATE, SALTED CARAMEL OR MINT CHOC CHIP.

VEGAN OPTION AVAILABLE UPON REQUEST.