

2 COURSES £30 **3 COURSES** £35

WEDNESDAY - SATURDAY 12:30 - 4:30PM

Offer

12:30 - 16:30



Small plates

HONEY ROASTED PARSNIP SOUP WITH PARSNIP CRISPS,
SERVED WITH SOURDOUGH BREAD & ESTATE FARM DAIRY BUTTER VE *GF

CHICKEN LIVER PATE, RED BERRY ONIONS, CRISPY TORTILLAS *GF

MUSHROOM PROVENCALE ON TOASTED SOURDOUGH VE *GF

HEIRLOOM TOMATO, PURPLE POTATO AND MIXED LEAF SALAD,
HORSERADISH MAYONNAISE VE *VG

Mains

ROAST TURKEY BREAST, CHESTNUT AND CRANBERRY STUFFING, PIGS IN BLANKETS
SERVED WITH POTATO AND SEASONAL VEG *GF

BAKED HONEY & MUSTARD HAM, PEACH CHUTNEY, CUMBERLAND SAUCE
SERVED WITH POTATO AND SEASONAL VEG GF

ROAST PORK BELLY WITH SAGE AND ONION STUFFED APPLE & GRAVY
SERVED WITH POTATO AND SEASONAL VEG *GF

ROASTED MEDITERRANEAN VEG TOPPED WITH A SWEET CORIANDER CRUMBLE VE *VG

Desserts

TRADITIONAL CHRISTMAS PUDDING, RUM AND BUTTER SAUCE VE *GF

SPICED TOFFEE APPLE CRUMBLE, VANILLA SAUCE VE *GF

WARM MINCE PIE WITH TEA OR COFFEE

3 SCOOPS ICE CREAM / SORBETS: SEE YOUR SERVER FOR FLAVOURS VE GF