



Festive Carvery

Starters

Roast Sweet Potato and Butternut Squash Soup
(V, GF available, LF, Vegan)

'Hog Roast' Pâté with an Apple and Ale Chutney
toasted granary bread

Goat's Cheese and Red Onion Tartlet
on winter leaves, roasted walnut and cumin dressing (V, GF)

Mains

Traditional Roast Turkey (LF available, GF available)

Roast Topside of Beef (LF available, GF available)

Roast Parsnip, Red Onion and Chestnut Mushroom Wellington (V)
Served with a roasted garlic sauce

Accompanied by bacon wrapped chipolatas, sage and onion stuffing, homemade Yorkshire pudding, goose fat roast potatoes (V available), honey roast parsnips, roast turkey gravy or red wine and caramelised onion sauce and a selection of fresh seasonal vegetables.

Desserts

Christmas Pudding Pancake
Served with poached apples and brandy sauce

Salted Caramel Cheesecake
Served with a toffee sauce

Chocolate and Orange Torte
Served with whipped cream and chocolate sauce

**Selection of lactose free and vegan sorbets
and ice cream available on request**

V - Vegetarian LF - Lactose Free GF - Gluten Free

Half portions available for children.

Some dishes can be adapted for dietary needs, please ask your server for further information.

We use allergens in our kitchen as part of the preparation of food. Please advise us of any allergies, as our recipes are subject to change. Full allergen information from items on our menu is available upon request.

Menu correct at the time of going to print, all items are subject to availability.