CHRISTMAS FAYRE

1st December to 1st January

STARTERS

ROASTED BUTTERNUT SQUASH SOUP

toasted pumpkin seeds, mascarpone, seeded sourdough roll

£8.45 (gf,v)*

SMOKED HADDOCK FISHCAKE

creamed spinach, roquito pearls, poached egg

£11.95 (gf)*

BAKED ROSEMARY & GARLIC CAMEMBERT

caramelised onion chutney, toasted sourdough, rocket salad

£12.95 (gf)*

CHICKEN LIVER PARFAIT

apple & pear chutney, toasted brioche, micro garden salad

£11.95 (gf)*

MAINS

FREE RANGE ROAST TURKEY

garlic & thyme roast potatoes, buttered mash, pigs in blankets, honey roasted carrots & parsnips, sage & onions stuffings, brussels sprouts, cranberry sauce, turkey gravy

£23.95 (gf)*

PISTACHIO & CRANBERRY NUT ROAST

garlic & thyme roast potatoes, buttered mash, honey roasted carrots & parsnips, chestnut & apricot stuffing, brussels sprouts, cranberry sauce, vegetable gravy

£20.95 (gf,v)*

PAN SEARED COD LOIN

creamed leek and parmesan sauce, dauphinoise potato, buttered greens, pancetta lardons, black garlic, crispy leeks

£29.95 (gf)*

CONFIT DUCK LEG

garlic & thyme mashed potato, braised chunky carrots, buttered greens, celeriac puree, parma ham crisp

£27.95 (gf)

DESSERTS

CHRISTMAS PUDDING

brandy sauce, red currants, mince pie ice-cream

£9.95 (v)

BAILEYS CHOCOLATE CRÈME BRULÉE

butter shortbread biscuit, biscoff ice cream, orange zest

£9.95 (gf)

GINGERBREAD CHEESECAKE

ginger crumb, fresh berries, stem ginger ice cream, honey tuille

£9.95

SELECTION OF CHEESE & BISCUITS

artisan crackers, celery, grapes, homemade chutney

£12.95 (gf)*

THE RUDDINGS

gf = gluten free, ***gf**** = gluten free option available
v = vegetarian, ***ve**** = vegan option available

This menu is subject to change depending on market availability.
Please notify a member of staff or any food allergies or intolerances when making your booking.