

2 COURSES - £28.50

3 COURSES - £36.50

### STARTERS

Homemade butternut squash soup (v)  
chilli flakes & pumpkin seeds, bread & butter

Warm salad of roasted pepper with pumpkin & chilli houmous,  
chestnut, pumpkin seed & sage crumb (vg)

Chicken & pork liver pate on sough dough croutes  
caramelised onion & chilli jam

Crispy fried devilled whitebait, winter salad leaves, béarnaise

### MAINS

Risotto of roasted sprouts, watercress & spinach,  
chestnuts & gorgonzola (v) - (vgo)

Fillet of roasted salmon, with tiger prawns, beetroot rosti,  
creamed spinach sauce

Char-grilled pork loin steak, roasted leeks & tender stem, brandy peppercorn,  
sweet potato parmentiere

Fried turkey schnitzel, bacon sautéed sprouts, sweet potato, celeriac & squash,  
with a rich port, cranberry & sage gravy

### DESSERTS

Traditional Christmas Pudding with brandy custard (v) - (vgo)

Warm triple chocolate brownie, baileys liqueur ice cream  
& chocolate sauce

Mini dessert plate - chocolate brownie, today's macaroon  
& lemon meringue

4 British & continental cheeses, frozen grapes, chutney,  
walnuts & artisan crackers

cheese selection - additional £3 supplement