FESTIVE SPECIALS MENU

STARTERS

Bruschetta toasted ciabatta with tomato, red onion and pesto (VG)	**7.50**
Smoked haddock fishcakes two homemade fishcakes with a lemon mayo dip	**9.00**
Garlic mushrooms served in a creamy garlic sauce with toasted ciabatta (V)	**7.50**
Pan fried king prawns with chorizo, feta and red pepper chilli jam	**9.50**
Mild spiced tomato and red lentil soup with croutons, and warm ciabatta (V)	**7.50**
Brie, cranberry and red onion chutney tartlet with dressed leaves and hazelnuts (V)	**9.00**

FESTIVE MAINS

Choose any of the following festive mains with a starter OR dessert for just £23.50 or starter AND dessert for just £31.50

Traditional roast turkey breast with sage & onion stuffing, Yorkshire pudding, pigs in blankets, roast potatoes and gravy	**17.50**
Sweet potato, chestnut, apricot and feta nut roast served with sage & onion stuffing, Yorkshire pudding and meat free gravy (V)	**16.50**
Grilled salmon steak with prawn & parsley white wine cream sauce and sweet potato fries	**18.00**
Slow roast duck leg with orange & grand marnier sauce and roast potatoes	**16.50**
Steak, ale, peppercorn and smoked cheddar pot pie with chunky chips	**18.00**

All the above festive mains are served with seasonal vegetables

DESSERTS

Christmas pudding with rum sauce (V)	**8.50**
Cheesecake of the day with vanilla ice cream (V)	**8.50**
Hot chocolate fudge cake with vanilla ice cream (V)	**8.50**
Apple & berry crumble with custard (V)	**8.50**
Chocolate orange and caramel torte with raspberry sorbet (V)	**8.50**
Lemon posset with mixed berry compote and an almond biscotti (V)	**8.50**
Sticky toffee pudding with butterscotch sauce and vanilla ice cream (V)	**8.50**

(V) Suitable for vegetarians **(VG) Suitable for Vegans**

ALLERGEN & DIETARY ADVICE

Our meals are prepared in a kitchen where allergens, including gluten, are present. If you have a food allergy, intolerance, or coeliac disease please speak to a member of our team before you order.