



FESTIVE MENU 2025

£26 PER 2 COURSE £35 PER 3 COURSE

TO START

- Cream of Butternut Squash & Sweet Potato Soup (v)
- Chilled Honey Sweet Melon, Fruits & Citrus Sorbet (v)(vg)(gf)
- Wild Mushroom and Crumbly Blue Arancini (v)(vg)(gf)

MAIN COURSE

Festive Turkey Roulade

Turkey escalope filled with pork sage & onion stuffing wrapped in streaky bacon with a rich jus, served on buttered mash with Thyme roasted carrot, sprouts & herb roasted potatoes

Salmon Gingembre, Watercress, Baby Potatoes

Baked salmon fillet in flaky pastry with festive glacé ginger & currant butter

Crispy Pork Schnitzel, Penne a La Vodka

Pan fried breaded pork schnitzel, sliced over creamy tomato pasta with vodka, sprinkled with Reggiano parmesan

Hand Stretched Festive Pizza

12"inch pizza base topped with pizza sauce, turkey breast, pigs in blankets, sage & onion stuffing finished with mozzarella

Vegan Vegetable Wellington (vg)

wilted kale & roasted vine tomatoes, balsamic drizzle

DESSERT

Warm Chocolate Fondant Crème Fraiche (v)(gf)

Baileys Profiteroles

Mature Cheddar & Stilton and Somerset Brie, Homemade Festive Chutney & Biscuits (v)

Festive Plum Pudding (v)
with brandy orange sauce