



*GFA - Gluten free available – please ask*

*VeA – Vegan available – please ask*

*V - Vegetarian*

*Please inform a member of staff of any food allergies or intolerances you may have. Some dishes may be modified*

*For more allergen information please ask a member of staff*

## Christmas set menu

**2 Courses £24**

**3 Courses £30**

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### Starters

**Escargot** snails in a garlic and herb butter, served on sourdough toast with crispy bacon *GFA*

**French onion soup**, with a melting gruyere crouton *GFA VeA*

**Chicken liver parfait** with toast, onion jam and dressed leaves  
*GFA*

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### Mains

**Pan roasted chicken** breast with brussel sprout and pancetta pearl barley risotto...*GFA*

**Pan roasted cod fillet** with fondant potato, roasted beetroot puree and chorizo dressing... *GFA*

**Sage and onion arancini**, wilted spinach and green beans with charred citrus dressing... *GFA VeA*

**Bacon wrapped turkey paupiette** served with roasted vegetables, yorkshire pudding and turkey gravy *GFA*

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### Desserts

**Apple and cranberry crumble served with custard** *GFA VeA*  
(Can take a minimum of 15 minutes as all crumbles are freshly baked to order)

**Chocolate and biscoff brownie** with biscoff ice cream *GFA*

**Sticky toffee pudding with vanilla ice cream** *GFA*