

FESTIVE SET MENU

2 COURSE £31.50 | 3 COURSE £37.50

STARTERS

TRADITIONAL VEGETABLE BROTH (V,VGO)

Freshly Baked Roll

CONFIT PORK BELLY

Apple & Cranberry Slaw

WHIPPED GOATS CHEESE (V)

Fig & Orange Chutney, Soda Bread Croutons

SMOKED SALMON ROULADE

Fresh Herb Cream Cheese Filling
& Guinness Wheaten Bread

MAINS

TRADITIONAL TURKEY & HAM

Sage & Onion Stuffing, Pigs in Blankets, Roast Gravy

PAN FRIED SALMON

Creamy Mushroom & Dill Sauce

BRAISED DAUBE OF BEEF

Chasseur Sauce

SPINACH & TOASTED PINE NUT TART (VG)

Roast Cherry Vine Tomatoes

All served with Chef's Selection of Potatoes & Seasonal Vegetables

DESSERTS

STRAWBERRY & CHAMPAGNE TRIFLE

STICKY TOFFEE PUDDING

Toffee Sauce & Vanilla Ice Cream

CARAMEL CHOCOLATE BROWNIE CHEESECAKE

Fresh Cream

Vegetarian (V) | Vegan (VG) | Vegan Option (VGO)

Please notify us of any allergies or dietary requirements when ordering. A discretionary service charge of 10% will be applied to tables of 6 or more.