

EST. 1527



2 COURSES $\pounds \mathbf{29}$ / 3 COURSES $\pounds \mathbf{33}$

Roasted Celeriac, Leek and Barley Soup, Warm Homemade Bread (v)(vg)(gfa)

Caprese Stuffed Portobello Mushrooms with Tomato, Basil, Red Grape and balsamic glaze (v)(gf)

Prosciutto, Pea and Pecorino Arancini, Spicy Tomato Sauce Smoked Mackerel, Cucumber, Beetroot and Dill Salad (gf)

O- VI

Roast Turkey, Goose Fat Roasties, Brussel Sprouts, Chestnuts, Honey and Thyme Roasted Carrots and Parsnips, Pig in Blanket, Bread sauce, Gravy (gfa)

Shin of Beef, Guinness and Horseradish Two pastry pie, Celeriac Mash, Tenderstem

Roasted Salmon Fillet, Basil and Pecorino Orzo, Balsamic Roast Tomatoes (gf)

Mushroom, Spinach, Chestnut and Cranberry tart, Rocket and Pomegranate Salad (v)(vg)



Christmas Pudding, Brandy Butter, Redcurrants

Spiced Rum and Coke Sticky Date Pudding, Honey and Fig Ice Cream

Warm Maraschino Cherry and Amaretto Bakewell Tart, Ice Cream

South of England Cheese Selection with Biscuits, Celery and Grapes (gfa)



Available throughout December, Please call 01903 873350 to book, Separate dining area for larger groups and parties available,