

Christmas

MENU



STARTERS

Chicken Liver Paté (GFR) £7.50

Served with spiced fruit sauce, apple and cider chutney and toasted granary bread

Smoked Salmon and Prawn Salad (DFR, GFR) £7.50

With Bickleigh Mill dressing and brown bread

Lightly Spiced Pumpkin Soup (VG) £6.50

Buffalo Cauliflower Wings with Aioli Dip (V, VGR) £6.50

Beetroot and Butternut Squash Risotto (V, VGR) £6.95

MAINS

Roast Turkey (GFR) £13.50

With all the trimmings, fresh vegetables and roast potatoes

Pot Roast Pork (GFR) £12.95

Slow cooked with apples and seasoning, served with fresh vegetables and roast potatoes and cranberry stuffing

Pan Seared Hake Thermidor £13.50

Served with cheese sauce, spinach, crushed new potatoes and plum tomatoes

Beetroot and Butternut Squash Risotto (V, VGR) £12.95

Mushroom, Spinach and Blue Cheese Wellington (V) £11.95

Served with tender stem broccoli and chantenay carrots

Festive Goulash (VG) £11.50

Chestnuts, vegetarian sausage, seasonal vegetables, tomatoes, herbs and smoked paprika, slow cooked and served with saffron rice

DESSERTS

A Selection of Homemade Sweets £6.95

CHRISTMAS PARTY BOOKINGS

2 courses £18.50 3 courses £22.50 For tables of 8 or more.
(For tables of less than 8, the dishes are individually priced.)

Available 1st - 23rd December.

Lunch: Monday - Sunday, 11:45am - 3:00pm.

Evenings: Friday and Saturday, 5:00pm - 8:00pm.

Pre-orders and deposit of £5 per person to be paid up to one week in advance.

DF: Dairy Free

GF: Gluten Free

Nut: Contains Nuts

V: Vegetarian

VG: Vegan

VGR: Vegan on request