

# Festive Lunch and dinner

Pulled chicken, smoked cheddar cheese croquettes  
served with curried apple chutney

Bacon wrapped pork and chorizo terrine with roast  
pepper compote and crostini

Cream of butternut, carrot and sage soup

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Traditional roast turkey  
Served with sage and onion stuffing, kilted chipolatas  
cranberry sauce and gravy

Slow braised rump steak  
Red wine, cherry tomato, shallot and chestnut  
mushroom sauce

Mushroom, chestnut and cranberry tartlet served with  
a fennel and rocket salad

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Chocolate velvet cream pie with banana spring roll and  
salted caramel sauce

Warm pear and bramble frangipane tart with  
gingerbread ice cream

Christmas pudding with brandy cream sauce

**1st to 24th December**

Lunch 12 - 5pm    Dinner 5 - 9pm

Gluten free options available on request

3 course Lunch **£15.95**

3 course Dinner **£19.95**

Call to book on 01250 872455