

2 Courses **£30**    3 Courses **£35**

## Starters

**Roasted Root Vegetable Soup** **VE** **GFO**

With baked ciabatta

**Camembert Bites** **V**

Served with sliced figs and fig and honey chutney

**Smoked Mackerel Mousse** **GFO**

Served with crostini and lemon wedge

**Garlic & Thyme Chestnut Mushrooms** **GF** **VEO**

With wilted kale, toasted pine nuts and hard cheese shavings

## Main Courses

**Traditional Roast Turkey** **GFO**

With pork and cranberry stuffing, bacon wrapped chipolata, roast potatoes and festive seasonal vegetables

**Beef Bourguignon** **GF**

With roasted garlic mash, fine green beans

**Pan Fried Salmon** **GF**

With buttered new potatoes with dill, tenderstem broccol and creamy white wine and mustard sauce

**Vegetable Wellington** **VE**

With roasted root vegetables, roast potatoes and red wine gravy

## Desserts

**Christmas Pudding**

With brandy sauce

**Panettone Bread & Butter Pudding**

Served with custard

**Chocolate Truffles** **GF**

Dusted with icing sugar and served with raspberry coulis

**Clementine & Prosecco Torte** **VE** **GF**

Served with blood orange sorbet