

Spiced Parsnip & Celery Soup served with bloomer bread (v,vg,gf*)

Chicken and Smoked Ham Hock Terrine served with toasted bloomer & local piccalilli chutney (gf*)

Golden Crumb Breaded Mini Camembert Rounds served with sweet chilli dip (v)



Traditional Local Roast Turkey with Pigs in Blankets, Sage & Onion Stuffing & Festive Cranberry Sauce (gf*)

Local Topside Roast Beef & Yorkshire Pudding

Both Roasts are served with Roast Potatoes, Honey glazed Carrots and Parsnip, Garden Peas, Seasoned Brussel Sprouts & Rich Gravy

R.G Morris & Sons Salmon Fillet with prawn and chive cream sauce (supplement charge of £1.50)
Served with Crushed Buttered New Potatoes & Seasonal Vegetables (gf)

Peak Feast Homity Pie (v,gf,vg)

Packed with new potatoes, Leeks, Onions, Apple, Cheese, Herbs & Garlic in a Shortcrust Pastry case Served with Roast Potatoes & Seasonal Vegetables



Festive Christmas Pudding with Brandy Sauce (v)

Christmas Crumble (v, gf*)

Made with Apples, Cranberries & Mixed Spice Served Warm with Pouring Cream or Custard

Chocolate Topped Baileys Cheese cake with Pouring Cream (v)

Festive Champagne Sorbet (vg,v,gf)

Add Tea or Coffee with Mince Pie £3.85

Bookings only / Pre orders Essential £10 pp non refundable Deposit on booking To Book your Table Please Call 01298 84496 *Selected Dates Only Please Ask*

<u>Please inform us of</u> Any allergies

Gf* - Gluten free adapted
V- Vegetarian
Vg – Vegan

Gf - Gluten Free