



**2 Courses - £19.95**

**3 Courses - £24.95**

**Starters**

Ham Hock Terrine with Piccalilli & Artisan Bread

Smoked Mackerel Pate served with a Beetroot, Fennel & Horseradish Salad

Roasted Root Vegetables, Chestnut & Sage Soup served with Fresh Bread (V)

Baked Brie with Honey Roasted Hazelnuts & Cracked Black Pepper served with  
Ciabatta Bread

**Mains**

Nut Roast, Seasonal Vegetables, Sage & Onion Stuffing served with Onion Gravy  
(V)

Roast Turkey Breast, Pigs in Blankets, Sage, Cranberry & Sausage meat Stuffing,  
Roast Potatoes, Parsnips, Brussels, Braised Red Cabbage, Carrots, Cabbage &  
Rich Gravy

Braised Feather Blade of Beef, Horseradish Mash, Seasonal Vegetables served with  
a Tarragon & red Wine Jus

Baked Fillet of Hake served with a Chick Pea, Tomato, Sweet Potato & Spinach  
Cassoulet served with Buttered New Potatoes

**Desserts**

Winter Berry Cheesecake

Apple & Cinnamon Crumble with Custard

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Chocolate & Cointreau Torte served with Biscoffee Ice Cream

Cheese Board

Add Pot of Tea or Filter Coffee with a Mince Pie for £2.50 per head

**PLEASE SPEAK TO OUR STAFF REGARDING ALLERGENS**

All our prices are inclusive of 20% VAT, but do not include service charge which can be left at your discretion

All prices are in Sterling