

CHRISTMAS MENU

2 Courses £30, 3 Courses £35

Appetizers

Winter warmer soup, served with garlic, rosemary croutons & toasted ciabatta. (VG,VE,GF*)

Mushroom pate topped with dried shitake mushrooms & toasted focaccia. (VG,GF*)

Pressed pork with charred orange, orange and raisin chutney and toasted focaccia. (GF*)

Rum and lime cured trout served with pickled beetroot salad and toasted focaccia. (GF*,VG)

Main Course

Turkey crown served with pigs in blankets, roast potatoes, seasonal vegetables and gravy. (GF)

Pan fried duck breast with rosemary and garlic new potatoes, medley of vegetables and mixed berry jus. £5 supplement (GF)

Vegetable wellington served with seasonal vegetables, roasted potatoes and vegetable gravy. (VG,VE) (contains butternut, spinach, leeks, mushroom and savoy cabbage)

Spiced lentil vegetable loaf served with seasonal vegetables, celeriac and apple mash, and vegetable gravy. (GF)

Pan Fried salmon served with fish cakes, samphire and lilliput caper butter. (GF,VG)

Dessert

Poached pear filled with ginger and pistachio chantilly cream. (GF,VG,VE*)

Mixed berry and cinnamon apple crumble served with custard. (GF,VG,VE*)

Swan sticky toffee pudding served with vanilla ice cream and topped with salted caramel sauce.

Triple decadence chocolate brownie served with vanilla ice cream.

Spiced orange cake with plum sauce and Christmas pudding ice cream. (GF*)

Selection of ice cream