

Two Courses £25 Three Courses £30

마하는 마리 이 나를 하고 있다. 그 아이 아이는 아이는 아이는 아이는 아이는 아이는 아이를 하고 있다.

Starters

Country Vegetable Soup (GFO, V, Vegan) Served with a hot crispy roll.

Fried Breaded Brie (GFO, V)
With raspberry coulis & mixed salad.

Crispy Chicken Tempura (GFO)
Tossed in hot honey, served with mixed leaves.

Garlic Mushrooms (GFO, V, Vegan)

In creamy garlic & parmesan sauce with toasted ciabatta and truffle oil.

Smoked Salmon & Prawn Cocktail (GFO)
Crispy lettuce, vodka-infused Marie-Rose & wheaten bread.

Mains

Traditional Roast Turkey & Ham (GFO) Cranberry.

> **Roast Silverside of Beef** (GFO) Yorkshire pudding.

Pan Fried Cajun Salmon Fillet (GFO) Creamy white chilli sauce.

Nut Roast (Vegan/V)

All main courses are served with stuffing, mashed potatoes, roast potatoes, chipolata sausages, honey roast carrots, parsnip & broccoli, pan rich gravy

Desserts

Raspberry Ruffle Cheesecake Served with honeycomb ice cream.

Hot Chocolate Fudge Cake (GFO, Vegan alternative)
With vanilla ice cream

Strawberries & Cream Pavlova (GFO)

Crumble-Topped Mince Pie With brandy custard.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS MENU ITEMS MARKED GFO ARE NOT NATURALLY GF PLEASE SPECIFY GF WHEN ORDERING