



Spiced Parsnip Soup (Ve)*

Served with fresh focaccia

Smoked Salmon & Prawns (GF*)

Brown bread & butter

Chicken Liver Pate

Oatcakes & chutney

Beetroot Salad (Ve) (GF)

Red, golden, and candid beetroot, walnuts pears tarragon vinaigrette

Mains

Roast Turkey Crown *

Turkey crown stuffed with sage and onion wrapped in streaky bacon, garlic & thyme roast potatoes, seasonal root vegetables, Brussel sprouts, pigs in blankets, cranberry sauce and gravy

Nut Roast (Ve)

Nut roast, garlic & thyme roast potatoes, seasonal root vegetables, Brussel sprouts, cranberry sauce and gravy

Brie & Bacon Burger *

Our own recipe 6oz steak burger from Yorke's, topped with bacon, brie and cranberry sauce served with steak cut chips and brussel sprout slaw

Cod fillet (GF)

Crushed potatoes, spinach, chorizo & white bean cassoulet

Pasta Arabiatta (Ve)

Tagliatelle, tomatoes, peppers, red chilli served side salad and garlic bread

Desserts

Christmas Pudding

Spiced custard & vanilla ice cream

Praline Chocolate Tart (Ve) (GF)

Chocolate, caramel and praline tart, vegan vanilla ice cream

Selection of Clarke's Ice Cream

Vanilla, Strawberry or Chocolate

Cheese Board

Strathdon blue, brie & mulled cheddar, oatcakes and chutney

2 Courses £21 3 Courses £26

Add a glass of prosecco for £5

Our menu description does not include a full description of ingredients, please ask of our allergen's matrix for any allergens or intolerances.

