

# Christmas menu



## Starters

Beetroot cured gravadlax on a bed of rocket with a horseradish cream

or

Baked camembert with with artisan thins, and a Hawkshead chilli jam

## Mains

Traditional turkey roast with chipolata sausage-seasonal vegetables and a rich gravy

or

Cumberland sausage swirl with a herbed mash, onion gravy, and parsnip crisps

or

Vegetarian roast, with lentils, sultanas and pumpkin seeds, glazed with pomegranate and apple, served with a berry jus, and seasonal vegetables (V)

## Desserts

Baileys and toffee cheesecake

or

Tarte au citron

or

Christmas pudding with brandy sauce

or

Coffee and mince pie

**£25 for three course**

**£21.95 for two course and coffee**

**Bookings available from 18th December**



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