



Starters

Roasted Butternut Squash Soup & warm crusty Roll GF*

Smoked Salmon Florets, crème Fraîche & Brown Bread GF*

Pigeon Wellington, Balsamic Glazed Shallot

Baked Camembert, cherry compote & Toasted Ciabatta GF*

Mains

Free Range Roast Turkey & Traditional Trimmings GF

Confit of Duck, Mash Potato, Green Beans & Cherry Sauce GF

Chilli, Ginger & Soy Glazed Salmon Fillet & Sweet Sticky Rice GF

Beetroot, Squash & Puy Lentil Pithivier, Roast New Potatoes & Kale Pesto

Selection of Festive Puddings

Cheeseboard £4 Supp.

Coffee & Mince Pie

2 Course £20 3 Course £25