

SERVING 12PM-3PM

TWO COURSE £25

THREE COURSE £30

TO START

Winter Vegetable Soup with Warm Bread Roll - GFA, VG

Chicken Liver Pate, Caramelised Onion & Apple Chutney with Crostini - GFA

Fresh Melon with Festive Fruit Compote - GF, VG

MAIN

Traditional Roast Turkey with all the Trimmings - GFA

Home Roast Christmas Ham with a White Wine & Leek Sauce - GF

Bod Erw Fish Pie topped with Creamy Mash Potato - GF

Wild Mushroom, Caramelised Onion & Spinach Tart - GFA, VG

ACCOMPANIED WITH ROAST POTATOES, CARROT & PARSNIP, SPROUTS & BRAISED RED CABBAGE

TO FINISH

Traditional Christmas Pudding with Brandy Sauce

Bod Erw Pavlova, Fresh Berries, Coulis & Chantilly Cream - GF, VGA

Susie's Boozy Trifle

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS

GF-GLUTEN FREE

GFA-GLUTEN FREE AVAILABLE

VG-VEGAN

VGA-VEGAN AVAILABLE

MERRY
Christmas

AND HAPPY NEW YEAR