WG

FESTIVE MENU

£29.50 for 3 courses
£26 for 2 courses

STARTERS

Prawn cocktail with spicy tomato and avocado concassé GF
Chicken liver pâté on crostini, chutney and pickled shallots GF*
Red pepper and herb cream cheese blini, crispy chilli and garlic V
Spiced pumpkin soup, sour cream, toasted pumpkin seeds, warm roll and butter V, GF*

MAINS

Roast turkey breast with traditional trimmings GF*
Lentil, chestnut and root vegetable roast with traditional trimmings V, GF
Pan fried fillet of hake, red pepper purée, crispy herby potato stack, charred baby leek GF
Beef bourguignon, horseradish mash, buttered kale GF*
Hasselback squash, roasted chestnuts, pomegranate seeds, tahini dressing, salad VE, GF

DESSERTS

Christmas pudding, brandy ice cream V, GF
Brownie Yule log, warm chocolate sauce V, GF
Lemon posset, mulled wine berries, shortbread V, GF*
Red wine poached pear, vanilla ice cream VE*, GF*
Blue Vinny cheese, crackers, chutney, grapes V, GF*