



WG

FESTIVE MENU

£29.50 for 3 courses

£26 for 2 courses

STARTERS

Prawn cocktail with spicy tomato and avocado concasse GF

Chicken liver pate 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 GF*

Pan fried fillet of hake, red pepper puree, crispy herby potato stack, charred baby leek GF

Beef bourginon, 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*