

Salmon fillet cooked in Honey and Garlic
(g)

Served on a bed of mediterranean vegetable
& rice

Homemade Beef Bourignon (g)

Served with creamy parmesan mash &
seasonal green vegetable

Homemade Vegan Wellington

Braised red lentils, mushroom
ketchup & spinach wrapped in vegan pastry
served with crushed new potatoes, carrots &
seasonal greens

DESSERTS

Traditional Christmas Pudding (g)

Belgian Waffle with a mixed Berry Coulis (v)

Chocolate Orange Bread and Butter Pudding

Pistachio Semifredo (g)

Mint and Dark Chocolate Torte

All served with your choice of cream, custard
or ice cream

A Selection of Cheese and Biscuits (g?)

Served with seasonal chutney, celery, and
grapes

(£5.00 supplement)

Two courses £26.95, Three courses £36.95

(g) = gluten free (g?) = can be substituted
or omitted (v) = vegan

This menu will be available from 1st
until 31st December
omitting Christmas Day