



# Christmas menu

## Starters

Homemade tomato and basil soup  
Sliced ciabatta and homemade herb croutons  
**VG GF LF**

Brie and cranberry en croute  
Dressed leaves  
**V**

Homemade harbour  
pate with brandy  
**GF available**

## Mains

Roast turkey, pigs in blankets and stuffing  
**GF available**

Pan fried fillet of Rutland  
trout herb butter  
**GF available**

Roast topside of beef  
and Yorkshire puddings  
**GF available**

Cauliflower spinach and lentil pie  
**V VG**

## Desserts

Warm chocolate brownie  
With vanilla ice cream  
**GF available**

Traditional Christmas pudding  
Served with cream, custard or brandy sauce

Chocolate and cherry gâteaux  
Served with cream  
**VG**

All served with potatoes, seasonal greens,  
and roasted winter root vegetables.

**1 course £17.95**

**2 courses £22.95**

**3 courses £26.95**

Children under 12 small main + Ice cream **£9.99**

**V = vegetarian   VG = vegan   GF = gluten free   LF = lactose free**

**Food allergies?** Please let us know before ordering. If you need information about allergens in our food, please ask a member of staff. All dishes are prepared in a kitchen where all allergens are present and therefore we can't guarantee that they're 100% free from allergens. \*Menu may be subject to change.

