



Set Menu

2 courses £20 or 3 courses £24 per person

Available from 1st December until 31st December 2023 excluding 25th & 26th and not available on Sundays)

Starter

Chefs Mushroom soup with truffle oil and fresh bread (v) (vg) (g/f)

Mackerel Pate on toasted sourdough, cucumber and red onion pickle, chopped coriander (g/f)

Pan fried wood pigeon breast, apple and walnut salad, balsamic glaze (g/f)

Breaded brie, rocket and radish salad garnish, garlic and herb mayonnaise (v) (g/f)

Main Course

Northumbrian basted turkey crown and all the trimmings, rich turkey gravy (g/f)

Pan fried seatrout fillet, steamed greens, roasted baby carrots, dill and lemon crushed potatoes, chive butter sauce (g/f)

Butternut squash risotto, vegan parmesan shavings and crispy sage (v) (vg) (g/f)

8oz Steak bearnaise, roasted baby potatoes in garlic and thyme, roasted carrot and purple sprouting broccoli (g/f)

Dessert

Traditional homemade Christmas pudding, chefs brandy sauce

Sticky toffee pudding, toffee sauce with crème anglaise

Baked raspberry and white chocolate cheesecake, vanilla pod ice cream

Classic Sherry trifle

*Merry
Christmas*