



CHRISTMAS MENU 2021

For groups of 6 up to 30.

Two courses. £24.50.

Three courses. £29.50

STARTERS

- SWEET AND SPICY BEEF & CRANBERRY MEATBALLS, SERVED WITH A BAKED SWEET POTATO WEDGE (GF)
- SMOKED MACKEREL & DILL PATE, SERVED WITH A SEA SALT FOCACCIA (NGO)
- VEGAN CORNISH GOUDA CHEESE & ROCKET ON SOUR DOUGH TOAST (V/Ve)

MAINS

- GARLIC & HERB ROASTED TURKEY BREAST. ROAST POTATOES, PIGS IN BLANKETS, CHANTENAY CARROTS, SWEDE, GREEN BEANS AND A MEATY GRAVY. (NGO)
- SLICE OF VIKTOR'S BEEF WELLINGTON SERVED ON A BED OF CREAMY MASHED POTATOES. WITH CHANTENAY CARROTS, GREEN BEANS, ROASTED CHESNUTS AND A MEATY GRAVY.
- VEGAN FESTIVE BEETROOT & BUTTERNUT SQUASH WELLINGTON. SERVED WITH ROAST POTATOES, CHANTENAY CARROTS, SWEDE, GREEN BEANS AND A TASTY VEGAN GRAVY. (V/Ve)

DESSERTS

- CHRISTMAS PUDDING SERVED WITH A BOOZY BRANDY SAUCE AND A CHERRY COMPOTE (V)
- HEARTY STICKY TOFFEE & WALNUT PUDDING, SERVED WITH HOT BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM (V)
- SLICE OF ALMOND AND VEGAN BAILEYS CHOCOLATE CAKE (V/Ve)

V: Vegetarian

Ve: Vegan

GF: GLUTEN FREE

NGO: NON GLUTEN CONTAINING OPTION