



CHRISTMAS MENU

Bread & oil for the table *G*

SOMETHING TO START:

Half a pint of prawns & a pot of lemon mayo *G/E*

Roasted tomato & pesto bruschetta *G*

Butternut squash & chilli soup topped with crème fraiche, served with warm bread *G/D*

Ham hock terrine & homemade piccalilli with a side of crusty bread *S/M*



THE MAIN EVENT:

Roast Meldreth Turkey, served with pigs in blankets, duck fat roasties, sage & onion stuffing, honey roasted parsnips & carrots, sprouts, braised red cabbage with a Yorkshire pudding *G/D/S*

Vegan spinach, mushroom & red onion tart with a rocket & pine nut salad & fries *G/N*

Parmesan & herb crusted cod loin on a bed of creamed leeks & peas accompanied with minted new potato's *D/F*

Risotto Verde cooked in white wine topped with parmesan *S/D*

Slow roasted British Queen pork belly with creamy mash, braised red cabbage, parsnips & a rich onion gravy *D/S*



DESSERT:

Vegan strawberry mousse with a ginger nut crumb *G*

White chocolate & raspberry brioche pudding served with a pot of custard *G/D*

Cookies & cream cheesecake served with a pot of cream *G/D*

Traditional Christmas pudding with brandy butter *G*



Two courses £26.50

Three courses £30.00

Please note all our dishes are fresh & cooked to order which may reflect in the waiting time.

For any further allergy advice please speak to a member of our team & they will be happy to help advise you.

Crustaceans - C • Celery- CELERY • Sulphates- S • Mustard- M • Gluten - G • Dairy - D • Soya - SOYA • Nuts - N • Eggs - E •
Fish- F