

2 Courses - £24.95

3 Courses - £29.95

## STARTERS

### Roasted Butternut Squash Soup

Chilli, Cumin & Crème Fraiche (VGO, GFO)

### Smoked Salmon, Prawn & Shrimp Tian

Pickled Cucumber, Apple & Celeriac Salad, Crispbreads (GFO)

### Duck Liver & Cointreau Parfait

Bacon Crumb, Toasted Sourdough (GFO)

### Baked Camembert

Toasted Walnuts, Rosemary, Grape Jam, Sourdough (V,GFO)

## MAINS

### Traditional Turkey Christmas Dinner

Bedfordshire Honey Glazed Turkey Breast, Chestnut and Sage Stuffing, Pigs in Blankets, Yorkshire Pudding, Cranberry Gravy (GFO)

### Guinness Braised Short Rib of Beef

Crispy Pancetta, Baby Onions, Girolle Mushrooms (GF)

### Smoked Haddock Scotch Egg

Wholegrain Mustard Creamed Leeks (GFO)

### Beetroot Wellington (V,VGO)

Butternut Squash, Lentils, Chestnuts, Whipped Walnut Goats Cheese

All Served with Roast Potatoes, Honey Roasted Root Vegetables, Braised Red Cabbage, Market Greens.

## DESSERTS

### Christmas Pudding

Candied Orange, Martell Brandy Sauce (GFO)

### Chocolate Torte

Kirsch-soaked Cherries, Vanilla Whipped Cream (GF)

### Mulled Apple and Gingerbread Crumble

Bramley Apples Cooked in Mulled Wine, Blackberries, and Cinnamon, Gingerbread Crumble Top (GFO)

### Artisan Cheeses

Selection of Artisan Cheese Served with Oatcakes, Quince Jelly, Grapes, And Celery (GFO)

Allergen tables available on request. GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION, V = VEGETARIAN, VG = VEGAN, VGO = VEGAN OPTION. Please notify us of any dietary requirements in advance when making your booking.