



**PRE-ORDERS REQUIRED FOR PARTIES OF 8 OR MORE**  
**£3 DISCOUNT FOR 3 COURSES**

**Starters**

**Truffled Celeriac and Hazelnut Soup** served with warm ciabatta **VG 7.50**

**Roquefort Mousse** with apple and candied pecan salad, caramelised fig and a port and cranberry reduction  
**GF V 7.50**

**Duck and Orange Parfait** with garlic and herb crostini and Morello cherry compote **8.00**

**Brown Crab and Parmesan Tartlet** on horseradish and black garlic mayonnaise with winter slaw **8.50**

**Pork Belly Cubes** in a sticky soy, honey and ginger sauce with sesame, spring onion and chilli **8.00**

**Mains**

**Traditional Roast Turkey** goose fat roast potatoes, honey-roast carrots and parsnip, red cabbage, pigs in blankets, sausage meat and chestnut stuffing, buttered Brussel sprouts and turkey gravy **GF 15.00**

**Venison, Wild Mushroom and Guinness Shortcrust Pie** served with creamy mashed potato, rich gravy and seasonal greens **14.50**

**Sweet Potato, Pistachio and Cranberry Wellington** with roast potatoes, red cabbage, honey-roast carrot and parsnip, greens, buttered sprouts and red wine gravy **V 14.00**

**Mushroom, Brussel Sprout and Roasted Chestnut Risotto** topped with dressed micro herb and basil oil **VG GF 13.50**

**Pan-Roasted Salmon Fillet** with crushed new potatoes, samphire, crayfish and tarragon velouté **GF 15.00**

**Desserts**

**Christmas Pudding** with a rum and orange butter and brandy sauce **6.50**

**Belgian Dark Chocolate and Cornish Sea Salt Torte** with peanut brittle **VG DF GF 6.50**

**Sticky Toffee Pudding** served with caramel sauce and Madagascan vanilla ice cream **GF 6.50**

**Amaretto Crème Brulée** with chocolate shortbread **6.50**

**Cricketer's Cheeseboard** mature cheddar, Brighton blue, French brie, assorted biscuits, celery, apple and homemade chutney **7.50**