

'Through the years' classics with a twist...

Glass of prosecco on arrival - £32 per person



### Prawn Cocktail

served with Buttered Granary Bread

# Leek & Potato Soup VE

served with Sourdough Bread

#### Ham Hock Terrine

served with Piccalilli & Toasts

### Roasted Butternut Squash Salad V & GF

served with Pear, Stilton, Rocket & Toasted Pumpkin Seeds

Mains

# Venison Sausages & Celeriac Mash

served with Roasted Shallot, Juniper Gravy & Green Beans

### Adnams Battered Cod Loin

served with Chunky Chips & Minted Mushy Peas

## Creamy Chicken, Ham & Leek Pie

served with Puff Pastry, New Potatoes & Vegetables

# Vegetable Curry VE

served with Basmati Rice, Pappadum & Mango Chutney

Desserts

# Lemon Meringue Pie V

served with Chantilly Cream

# Apple & Cinnamon Crumble V

served with Custard

#### Cream Tea Sundae V

Fruit Scone, Strawberry Compote, Whipped Cream, Fresh Strawberries, Vanilla and Strawberry Ice-Cream

### Black Forest Gateaux

Chocolate Sponge, Dark Chocolate Mousse, Cherry Sorbet & Whipped Vanilla Yoghurt

(V = Vegetarian / VE = Vegan / GF = Gluten Free)

#### PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGENS

Bookings must be made in advance and will include an exclusive preview of our Christmas displays. To reserve your table, please call us on 01255 674838, option 1.























