

MENU



STARTERS

Celeriac & Apple Soup, Granny Smith & Thyme (GF)

Venison & Pheasant Terrine, Cranberry Chutney, Gluten-free Toast (GF / DF)

Deli Plate - Buffalo Cauliflower, Spiced Aubergine, Freekeh & Pomegranate Salad (DF)

MAINS

Free-range Turkey, Roast Potatoes, Roots, Savoy Cabbage & Gravy (GF)

Fillet of Sea Bream, Leeks, White Beans, Mussels & White Wine (GF / DF)

Slow-cooked Leg of Lamb, Mash, Roots, Braised Cabbage & Rosemary Jus (GF)

Spiced Sweet Potato & Kale Pie, Spinach & Wild Mushrooms (DF)

PUDDINGS

Mulled Wine Poached Pear, Vanilla Ice Cream (GF / DF)

Smidgen of Cheese, Apple & Gluten-free Toast (GF)