

### STARTERS

Chicken Liver Pate with a Toasted Ciabatta & Cider Chutney

Roasted Red Pepper & Tomato Soup with a Warm Rustic Bread (ve/\*gf)

Salmon & King Prawn Marie Rose (vg/gf/df)

Goats Cheese Bon Bon's with a Balsamic Drizzle & a Port

& Cranberry Dip (gf)

Tandoori Chicken Thighs with a Cooling Raita (gf)

#### MAINS

Slow Roasted Welsh Lamb £5.00 Supplement (pre-order required)

with a Creamy Garlic Mash, Toasted Seasame Seed Green Beans & a Rich Minted Red Wine Jus

Salmon & Prawn Linguine

with Courgette Ribbons in a Light Garlic & Dill Sauce
Roasted Stuffed Chicken Breast

with Pigs in Blankets, Garlic & Thyme Roasted Potatoes,
Rosemary Carrots, Roasted Parsnips, Mixed Greens, Yorkshire
Pudding & Gravy (\*gf/\*df)

# Top Side of Beef

with Rosemary Carrots, Roasted Parsnips, Mixed Greens, Garlic & Thyme Roasted Potatoes, Pork & Apple Stuffing,
Yorkshire Pudding & Gravy (gf\*/\*df)



### MAINS

#### Nut-less Nut Roast

with Rosemary Carrots, Roasted Parsnips, Mixed Greens, Garlic & Thyme Roast Potatoes & Gravy (vg)

## Butternut Squash Wellington

with Mash Potatoes, Rosemary Roasted Root Vegetables & Red Wine Jus (ve)

Add Cauliflower Cheese (gf) or Mash (df/gf) £1.00 a scoop

#### DESSERT

Homemade Sticky Toffee Pudding (df/gf)

with Butterscotch Sauce & Custard

Warm Chocolate Brownie (df/gf/ve)

with Honeycomb Ice Cream

White Chocolate & Raspberry Roulade (gf)

Fresh Raspberries & Pouring Cream

Fresh Cream Slice

with Strawberry Jam, Fresh Strawberries & a Fondant Topping

