

'TIS THE SEASON

2 COURSES FOR £20, 3 COURSES FOR £25

STARTERS

PARSNIP AND APPLE SOUP

Served with warm foccacia bread (VE)

HAM HOCK AND CHICKEN TERRINE,

Served with fruit chutney and warm ciabatta

MAINS

TURKEY PAUPIETTE

Served with fondant potato, parsnip, carrots, sprouts and jus

SWEET POTATO, CASHEW AND APRICOT CHUTNEY TART

Served with fondant potato, parsnips, carrots and sprouts (VE)

DESSERTS

GRAND MARNIER SOUFFLE, MANGO COULIS

A light Grand Marnier souffle served chilled, with a drizzle of mango coulis

CHOCOLATE AND COCONUT TART

A decadent chocolate and coconut tart served with raspberry coulis (VE)

KEY: (VE) - Suitable For Vegans

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge will be added to your bill. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.