



Christmas Menu

Two course £25.95 or three course £28.95

LET'S BEGIN

Spiced parsnip & carrot soup served with crispy parsnip & crusty bread (v, vg option available)
Locally sourced Brixworth pate with a spiced mixed fruit chutney & lightly seasoned croutons
Layers of creamy goat's cheese on a toasted crostini topped with fig, pistachio & honey drizzle (v)
Cured mackerel served with beetroot puree, cucumber ribbons & a dill oil


THE MAIN EVENT

All served with Garlic & Herb Roasties, Maple Roasted Carrots & Parsnips, Buttered Sprouts
Gluten free options available on request

Turkey breast stuffed with sausage & apricot stuffing, home-made pigs in blankets & served with cranberry gravy
Garlic butter & herb striploin steak, served with a wild mushroom & peppercorn sauce
Festive burger, a choice of beef or turkey topped with smoked bacon, Somerset brie, caramelised red onion chutney & miniature pig in blanket with a side of chips
Seasoned, pan-fried salmon served with a creamy white wine & prawn sauce
Sweet potato, spinach, caramelised onions, roast chestnuts & cranberry filo pie (v)

TO CONCLUDE

Traditional Christmas pudding with a brandy sauce
Mirror glazed chocolate torte served with vanilla pod ice-cream (vg & gf)
Lemon tart served with winter berry compote & cream (v)
Mixed berry crumble served with fresh double cream or custard (v)



For any alternative dietary requirements, including gluten and dairy free, please contact the venue directly