

## 2 COURSES FOR £20 3 COURSES FOR £25

## TO START

SEASONAL SOUP WITH BREAD & BUTTER V/GF

FISH CHOWDER WITH SPICY CHORIZO

BLACK PUDDING SCOTCH EGG WITH APPLE

MUSHROOM PATE WITH GLUTEN FREE TOAST VG/GF

HAM HOCK TERRINE WITH PICCALILLI GF

## TO FOLLOW

TURKEY SUET PUDDING WITH PIGS IN BLANKETS
FISH DE JOUR WITH CAPERS & A BUTTER SAUCE GF
CONFIT LEG OF DUCK WITH CARROTS & ORANGE GF
ROAST RED PEPPER & ONION TART VG
BEEF BRISKET WITH TENDER STEM & MASH GF

## TO FINISH

TRADITIONAL CHRISTMAS PUDDING WITH CLOTTED CREAM
COCONUT PANNACOTTA WITH MACAROONS VG
SEASONAL CRUMBLE WITH CUSTARD GF
CHOCOLATE & ORANGE MOUSSE CAKE DE CREME
STICKY TOFFEE PUDDING WITH ICE CREAM