

DINING MENU

STARTERS

Parsnip & Chestnut Soup VEA NGA

Parsnip crisps, toasted seeds, malted bloomer, butter

Prawn Cocktail NGA

Gem lettuce, diced tomato & cucumber, Marie Rose sauce, malted bloomer, butter

Crispy Brie Bites V

Cranberry & smoky jam, pea shoots

Chicken Liver Pâté NGA

Apple & ale chutney, toasted malted bloomer, pea shoots

MAINS

Roast Turkey NGA

Sage & onion stuffing, pigs in blankets, Maris Piper roast potatoes, broccoli, Brussels sprouts, roasted carrots & parsnips, rich roast gravy

Festive Burger

6oz beef burger in a brioche bun, with gem lettuce, tomato, red onion, crispy Brie, cranberry sauce, pig in blanket with sage salted skin-on fries and a gherkin

Turkey & Smoked Ham Hock Pie

Shortcrust pastry, creamy mashed potato, broccoli, Brussels sprouts, roasted carrots & parsnips, rich roast gravy

Baked Salmon Fillet NGA

Roasted baby potatoes, parsley cream sauce, broccoli, Brussels sprouts, roasted carrots & parsnips

Beetroot Wellington VE

Maris Piper roast potatoes, broccoli, Brussels sprouts, roasted carrots & parsnips, rich roast gravy

PUDDINGS

Mac's Stronghart Christmas Pudding V

Brandy sauce

Chocolate & Cherry Cheesecake VEA* NGA

Belgian chocolate sauce, vanilla ice cream (*Vegan ice cream available)

Raspberry & White Chocolate Roulade V NGA

Raspberry coulis, freeze-dried raspberries, pouring cream

Black Cherry Pie VEA*

Vanilla ice cream (*Vegan ice cream available)

Add a mini mince pie +£1.00

ADD A BRITISH CHEESE BOARD - £7.45 V NGA

Somerset Brie, Black Bomber Cheddar, Clawson Stilton, grapes, Tracklements caramelised onion marmalade, Jacob's cream crackers, butter

3 COURSES - £26.75 | 2 COURSES - £21.95

£5 DEPOSIT PER PERSON | CHILDREN 12 AND UNDER DINE HALF PRICE

V - Suitable for vegetarians. VEA - Vegan option available. NGA - Non-gluten option available.