

FESTIVE MENU

FOR THE TABLE £3.50 EACH

MARTINI GREEN OLIVES
Cerignola (V)

FRESHLY BAKED SOURDOUGH
English butter (V)

TO START

COCKTAIL OF ATLANTIC PRAWNS À LA RUSSE
Marie Rose sauce, brown bread and butter (GF*)

POTTED DUCK PRUNES D'AGEN
Cornichons, toasted sourdough

SPICED ROAST CAULIFLOWER SALAD
Pomegranate and coriander (V/GF)

PUMPKIN VELOUTÉ
Sourdough croutes (VG)

MAIN COURSES

BRAISED OX CHEEKS
Pomme puree, baby onions, bacon, mushroom and carrots

GNOCCHI WITH FRESH TOMATO SAUCE
Fricassee of wild mushrooms, cherry tomatoes, fresh basil (VG)

TRADITIONAL TURKEY ROAST
Cumbrian turkey, served with all the trimmings, bread sauce, cranberry and roasting juices (GF*)

WHEELER'S FISH PIE
Buttered garden peas

DESSERTS

BAKED VANILLA CHEESECAKE
Raspberries (V/GF)

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce (V/VG*/GF)

SELECTION OF FARMHOUSE CHEESE
Celery, pickle and artisan crackers (V) £3pp supplement

WARM BAKEWELL TART
Cornish clotted cream (V)

TO FINISH

TEA OR COFFEE WITH MINI MINCE PIES (v)



A discretionary 10% service will be added to your bill.

GF*/VG* Dishes can be made gluten free or vegan upon request. Please inform your Christmas co-ordinator prior to your dining date.

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.