



# SEASONAL MENU

**3 COURSES £30**

Seasonal Menu served 12:00 – 21:30

## STARTERS

### Chestnut Mushroom Soup (VG)

Truffle Crème Fraiche, Irish Sourdough

Allergens 6 (wheat), (rye) 7, 8

### Coffee Cured Salmon

Rye Crackers, Dill & Cucumber Salsa

Allergens 3 (salmon), 6 (wheat), (rye) plus allergen 7

### Beetroot & Orange Salad (V)

Edamame bean, Quinoa & Pomegranate Dressing

### Baked Camembert (VG)

Rosemary Salt, Mini Tin Loaf

Allergens 6 (wheat), (rye) 7

## MAINS

### Turkey Ballantine

Cranberry Stuffing, Bread Sauce, Chipolatas, all The Trimmings

Allergen 6 (wheat), 7, 9, 12

### Spiced Millet & Walnut Loaf (VG)

Cranberry Compote, Bread Sauce, all The Trimmings

Allergen 6 (wheat), 7, 9, 12

### Beef Daube

Confit Garlic Mash, Roast Shallot, Bordelaise Sauce

Allergens 12, 7

### Oven Roast Cod

Tomato Fondue, Spinach & Ricotta Crepe

Allergens 3 (cod), 6 (wheat), 7

## DESSERT

### Traditional Christmas Pudding

(Vegan option available)

Warm Vanilla Custard

Allergens 6 (wheat), 7, 11

### Chocolate & Orange Mousse (VG)

Chocolate Shortbread, White Chocolate Sauce

Allergens 7, 11

### Vanilla & Cranberry Cheesecake

Mulled Wine Compote

Allergens 7

### Clava Brie

Crackers, Grape & Raisin Chutney

Allergens 6 (wheat), (rye) 7, 9

