

# FESTIVE MENU

## Starters

- Chicken terrine with rum & prune puree and toast
- Seasonal soup served with homemade bread
- Smoked mackerel pate with pickled cucumber and toast

## Main Courses

- Burnt Bombay cauliflower risotto  
with pumpkin seeds, pea shots, coriander oil (vegan)
- Pan fried salmon  
with tenderstem broccoli, confit potatoes and salsa verde
- Confit duck leg  
with dauphinois potatoes, braised red cabbage and jus
- Braised ox cheeks  
with horseradish mash and cavolo nero

## Desserts

- Apple & pear crumble served with ice-cream
- Lemon posset served with shortbread
- Ginger cake with boozy butterscotch sauce

1 course	Take away £8.80	Eat in £10.99
2 courses	Take away £12.80	Eat in £15.99
3 courses	Take away £16.00	Eat in £19.99

## Child's two course menu £7.50

- Pasta, either with meatballs or without, in our lovely tomato sauce
- Chicken cutlet with creamy mashed potato and salad

Chocolate, Vanilla or Stracciatella ice cream