



# Christmas menu

Roasted Sweet Potato & Chickpea Falafel, Minted Cucumber with Greek Yoghurt, Pomegranate & Dill Oil. gf,vg,df,v

Duo of Smoked Salmon & Smoked Mackerel Hummus, Lemon Aioli, Artisan Bread. gf,df

Fragrant Hoisin Duck Bon Bon, Shredded Carrot, Cabbage, Spring Onion & Watercress, Sesame Dressing. gf,df

French Style Onion Soup Topped With a Cheese Croute. gf

Hand Carved Roast Turkey Breast, Lemon and Thyme Sausage Stuffing Wrapped in Bacon, Roast Potatoes, Braised Red Cabbage, Brussel Sprouts, Cauliflower Cheese. gf

Grilled Fillet of Salmon, Herb Potato Croquette, Fine Beans with Crispy Fried Onions,

Roast Plum Tomato, Prawn & Caper Sauce. gf,df

Oven Baked Bell Pepper Filled with Spiced Mixed Bean Ragu Topped with Feta Cheese, Chestnut Mushroom Braised Rice & Sprouting Broccoli. gf,df,v,vg

Twiced Cooked Pork Belly, Chestnut Sausage Meat Stuffing, Savoy Cabbage, Potato Gratian, Apple Cider Sauce. gf

Fox and Hounds Sticky Toffee Style Christmas Pudding with Cinnamon Custard

French Camembert with Honey & Thyme, Toasted Walnuts, Cheese Biscuit Bites

Merry Berry Eton Mess with Amaretti Biscotti, White Chocolate Shavings & Candied Pistachios  
Dark Chocolate & Orange Tart, Cherry Coulis & Salt Caramel Ice Cream. gf,df,v,vg

**2 courses £29.95 3 courses £35.00**

Available from 1st December until 30th December

gf-gluten free df dairy free, v veggie, vg vegan

