



# Christmas Set Menu 2025

## Starters

- \*Tempura Battered King Prawns with a Sweet Chilli Dip
- \*Stilton & Mushroom Rarebit with a Red Onion Chutney (v)
- \*Highland Vegetable Soup with Rustic Ciabatta (GF Bread Available)
- \*Chicken Liver & Spiced Plum Pate with Apple & Cider Chutney (GF Bread Available)

## Main Course

- \*Roast Turkey Breast with Pigs in Blankets, Sage and Onion Stuffing with Roast Potatoes, Seasonal British Vegetables, Yorkshire Pudding and The Poachers Gravy
- \*Sugar & Mustard Glazed Gammon with Pigs in Blankets, Sage & Onion Stuffing with Roast Potatoes, Seasonal British Vegetables, Yorkshire Pudding and The Poachers Gravy
- \*Vegan Sweet Potato, Chestnut & Cranberry Loaf, served with Roast Potatoes, a selection of British Seasonal Vegetables, Yorkshire Pudding and a Vegetable Stock Gravy (vgn)
- \*Butternut Squash, Brie & Beetroot Tart, Truffle Olive Oil Pastry with Herby Diced Potatoes and a Winter Salad (v) (gf)

## Desserts

- \*Panettone Bread & Butter Pudding
- \*Caramel Apple Crumble Pie
- \*Blood Orange Pannacotta Tart
- \*Brown Sugar & Rum Cheesecake

Up to Tables of 12 – Pre-order and £10 per Person Deposit required

2 Courses £29.50 – 3 Courses £37.00

Christmas Crackers & Mince Pies Included

