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STARTERS \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \*

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**Celeriac, hazelnut & truffle soup**

(v)

**Chicken Liver Pate**

Orange marmalade, pickles & toast.

**Salmon & Haddock Fishcake**

Celeriac remoulade, watercress & lemon.

**Rainbow Carrots**

Romesco sauce, crispy kale, black garlic aioli, marcona almonds. (ve)

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MAINS \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \*

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**Roast Turkey**

Roast potatoes, pigs in blankets, sage & apricot stuffing, glazed roots & sprouts.

**Mustard Pot Nut Roast**

Roast potatoes, 'pigs' in blankets, glazed roots & sprouts, red cabbage & apple. (v),(ve on request)

**Sykes House Farm 8oz Rib Eye Steak**

Hand cut chips, traditional garnish, peppercorn sauce. (£5 supplement) (gf)

**8hr Beef Featherblade**

Crushed new potatoes, 'Diane' sauce, braised red cabbage.

**Fillet of Salmon**

Fennel & blood orange salad, tomato, caper dressing, confit potatoes.

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DESSERTS \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \* ❄ \*

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**Traditional Christmas Pudding**

Brandy sauce

**Black Forrest Festive Trifle**

Boozy cherries, dark chocolate custard, pistachios.

**Vegan Winter Crumble**

Spiced apple & blackberry, oat crumble, berry sorbet (ve)

**Festive Cheese board**

3 tastes of artisan cheese, quince, walnut & crackers (£3.5 sup)(GF on request)