

Festive Menu



STARTER

- Roasted Red pepper & tomato soup with ciabatta. (g)
- Venison pate with juniper, pistachio nuts , a cranberry & orange an compote with melba toast. (g/n)
- Vodka & Beet root cured smoked salmon with crème fraiche & granary bread & butter (su/f/dairy/g)
- Warm goats cheese, pear & walnut salad with a rocket & honey dressing. (dairy)
- Woodcote's Prawn cocktail with a bloody Mary sauce(e/mu)

MAIN COURSE

- Traditional roast turkey with pigs in blankets ,Yorkshire pudding, stuffing, roast potatoes , gravy & cranberry sauce. (g/dairy/e)
- Vegan nut roast with roast potatoes , seasonal vegetables & vegan gravy. (n)
- Hake fillet with wilted spinach, roasted new potatoes & lemon, herb & crapper butter . (f/dairy)
- Pan seared spiced polenta, ratatouille pes to & deep fried basil.
- . Pan seared duck breast, fondant potatoes , green beans & a blackberry sauce. (dairy)

DESSERTS

- Traditional Christmas pudding with brandy sauce. (g/e/n/m)
- Dark chocolate torte with black cherry syrup & vanilla ice cream. (dairy)
- Mulled winter berry & apple crumble with crème analgise. (su/g/dairy/e)
- White chocolate and clementine cheesecake with orange sauce. (dairy/g)

Two Courses £24.95 Three Courses £29.95

Allergen Guidance - Gluten (g) Soya (so) Sulphates (su) Celery (c) Milk (m)
Mustard (mu) Egg (e) Fish (f) Crustaceans (sh) Mollusc (mo) Nuts (n) Lupin
(l) Peanut (pn) Sesame (s)

