

# DAIRY FREE FESTIVE EVENING SET MENU



**2 COURSE**  
**£25.95**

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**3 COURSE**  
**£29.95**



## STARTERS

**Roasted Tomato and Red Pepper Soup**, Caraway Loaf

**Cider Cured Fillet of Trout**, Apple Puree, Pickled Fennel and Watercress

**Crispy Pork Belly**, Pear and Chilli Salsa, Spring Onion and Coriander Salad

**Pheasant, Wild Boar and Pancetta Terrine**, Pickled Golden Beetroot and Roasted Beetroot,  
Wholemeal Crostini

## MAINS

**Bacon Wrapped Turkey Breast**, Roast Potatoes, Seasonal Vegetables and Red Wine Gravy

**Pan Fried Fillet of Seabass**, Rosti Potato, Spinach, Wild Mushrooms, Sun Blushed Tomatoes

**8oz Sirloin Steak**, Hand Cut Chips, Field Mushroom, Slow Cooked Tomato and Watercress

**Roast Parsnip, Leek and Chestnut Wellington**, Quince Chutney, Roast Potatoes and Red Wine Gravy

## DESSERTS

**Christmas Pudding** and Brandy Sauce

**Mulled Wine Poached Pear**, Stem Ginger Sorbet

**3 Scoop Selection of Sorbet**

