**Christmas Function Menu**

**2021**

**For any information on Allergens, please ask a member of staff.**

**(V): Vegetarian, (VG): Vegan, (GF): Gluten Free (N): Contain nut**

**Note that we are able to cater for Vegan food on request.**

**Starter**

Country style game pâté with house piccalilli and toasted sourdough £9.00

Saffron fishcake with curried mayonnaise & tossed salad £9.00

Spenwood cheese soufflé with chopped beetroot salad £8.50 (v)

Celeriac & Roquefort soup with garlic croutons £7.50

**Main Course**

Slow roast goose with Anna potato, cheesy leeks & roast winter vegetables £26.00 (gf)

Braised shoulder of lamb with gratin potatoes & roasted peppers £23.00 (gf)

Fillet of halibut with galette potato, creamed Savoy cabbage & bacon and chive butter sauce £23.00 (gf)

Spiced rice stuffed aubergine with sauce épice £15.00 (vg/gf)

**Dessert**

Chocolate and orange Éclair with praline £9.50 (v/n)

Christmas Bakewell tart with brandy crème chiboust £9.50 (v)

Apple tart Tatin with vanilla ice cream £8.95 (v)

Selection of British and French cheeses £10.00

**All prices include complimentary tea/coffee & minced pies. Tables of eight and above must pre order. A £50 deposit is also required for parties of eight and above to confirm all bookings.**

Price includes VAT. **SERVICE CHARGE AT YOUR DISCRETION.**