R &F



3 COURSES £29.95

2 COURSES £24.95



Starters -

Welsh Cheddar & Guinness Rarebit on toasted sourdough

Duck Liver Pate, Fig & Date served with chutney and crusty bread (GFO)

Spiced Sweet Potato Soup served with crusty bread (GFO) (VE)

Smoked Trout, Orange & Hazelnut Salad with dill vinaigrette (GFO)

Main Course —

Roast Turkey Dinner

with seasonal vegetables, roast potatoes pigs in blanket, stuffing, Yorkshire pudding & gravy (GFO)

Celeriac & Wild Mushroom Parcel served with seasonal vegetables, roast potatoes & gravy (GFO) (VE) Featherblade Bourguignon

served with truffle mash and buttered kale (GFO)

Fillet of Hake

served with prawn and mussel chowder and tenderstem broccoli

10oz Sirloin Steak (+£6 supplement) served with fries, tomato and mushroom (GFO)

Desserts —

Coffee & Caramel Cake

with hazelnut chantilly cream

Christmas Pudding with brandy sauce (VE) (GFO)

Festive Fruit Crumble (GFO)

White Chocolate Panna Cotta with raspberry sorbet (GFO)

Cheese Plate (GFO)

(VE) - vegan option available, please state when ordering (GFO) - gluten free option available, please state when ordering