

Bookings now being taken. Launching Monday 2nd - Saturday 21st December.

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Lunch - 2 courses £15, 3 courses £18 Dinner - 2 courses £20, 3 courses £25

## STARTERS

Carrot & parsnip soup with wedge of bread & butter VEGAN | GFR 1709 chicken liver pate with orange & cranberry compote and toast GFR Mushroom, spinach and roast garlic crepe with Emmental cheese Gf V Smoked mackerel pate with pea puree and rye bread.

Spiced butternut squash arancini on a bed of leaves with salsa verdi VEGAN

## MAIN COURSES

1709 roast turkey dinner, roast potatoes, crushed root vegetables, Sprouts, pigs in blankets and rich gravy £2 supplement GFR

Nut roast, roast potatoes, crushed root vegetables, sprouts and rich vegetarian Jus Beef bourguignon on mashed potato with winter green's GF

Winter root vegetable strudel with sage and onion sauce and winter green's VEGAN Pan-Fried seabass fillet on spiced squash risotto with caper & lemon butter GF Toulouse sausages on creamy mashed potato, seasonal greens and rich red wine jus

## DESSERTS

Apple, sultana and cinamon Crumble with vanilla ice-cream GF | VEGAN R Christmas pudding with Brandy sauce V

Black forest American style pancakes boozy black cherries, vanilla ice-cream and dark chocolate sauce VEGAN R | V

Cardamon and ginger chilled rice pudding with boozy prunes VEGAN
French brie & mature cheddar, biscuits and cranberry & orange compote GFR