

### Starters

Cornish smoked mackerel & preserved lemon pate, caviar, spiced pickled apple, sourdough. (gfo)

Roasted carrot, fennel seed and orange soup. (gfo/veo)

Salt beef, mushroom & ale filo roll with blue cheese dressing

### Main courses

Roast turkey with traditional trimmings. (gf)

Scandinavian style meatballs in cream sauce, pickled cucumber, cranberry sauce and mash. (gf)

Haddock topped with ale infused rarebit on lightly curry roasted winter vegetables and cauliflower. Dill oil. (gf)

Lentil, tomato and red wine lasagne. (v)

### Sweets

Spiced apple & mincemeat tart, vanilla ice cream.

Chocolate orange trifle (gf)

Available Thursday 1<sup>st</sup> – Friday 23<sup>rd</sup> December

Mulled wine on arrival

Two courses £22.50

Three courses £28

(10% discount for lunchtime bookings)

