



STARTERS

MUSHROOM SOUP WITH MADEIRA, HOME MADE BREAD & BUTTER (V, VG*, GF*)

MOZAIC OF CHICKEN, HAM HOCK & DUCK LIVER, PICCALILLI, TOASTED
SOURDOUGH (GF*)

VEGETARIAN HAGGIS ENCASED IN PUFF PASTRY, CELERiac & TRUFFLE PUREE (V,
VG*)

SCALLOPS, CURRIED PARSNIP, PARSNIP CRISPS, POMEGRANATE (GF)

MAINS

NEW INN TURKEY ROLL, ROAST POTATOES, GRAVY (GF)

DUCK AU VIN, CREAMED POTATO (GF)

ROOT VEGETABLE TART TARTIN, BEETROOT PUREE, DRESSED SALAD (V)

SEA BASS, TOMATO, ROASTED RED PEPPER, CHORIZO & BUTTERBEAN STEW (GF)

(ALL SERVED WITH SEASONAL VEGETABLES)

DESSERTS

EARL GREY CRÈME BRÛLÉE, LEMON SHORTBREAD BISCUIT (V, GF*)

TRADITIONAL CHRISTMAS PUDDING, BRANDY SAUCE (V, VG*)

AMARETTO CHEESECAKE, AMARETTI CRUMB, VANILLA ICE CREAM, CHOCOLATE
SAUCE

WHITE CHOCOLATE & CRANBERRY BREAD & BUTTER PUDDING, CUSTARD (V)

LUNCH

EVENING

1 COURSE

£13

£14

2 COURSE

£19

£20

3 COURSE

£25

£26