

Dining Menu



STARTERS

ROAST TOMATO & BASIL SOUP ^{465KCAL} **V** **VE** * **NGA**
Herb oil, toasted seeds, malted bloomer, butter
(* **VE** without butter)

PRAWN COCKTAIL ^{408KCAL} **NGA**
Butterhead lettuce, tomato, cucumber, Marie Rose sauce, malted bloomer, butter

BUTTERNUT SQUASH, SPINACH & LENTIL TART ^{537KCAL} **VE**
Sun blushed tomato chutney, spinach leaves, herb oil

CHICKEN LIVER PÂTÉ ^{543KCAL} **NGA**
Tracklements red onion marmalade, toasted malted bloomer, butter

MAINS

All served with seasonal vegetables and roast parsnips - ^{1175KCAL}

ROAST TURKEY ^{802KCAL} ‡ **NGA**
Sage and onion stuffing, pigs in blankets, roast potatoes, red wine gravy

SLOW COOKED BEEF BRISKET ^{888KCAL} ‡
Rivertown craft beer gravy, buttered mash

BAKED SALMON ^{656KCAL} ‡ **NGA**
Buttered new potatoes, Champagne butter sauce, lemon

PARSNIP & CHESTNUT ROAST ^{678KCAL} ‡ **VE** **NGA**
Cranberries, mixed seeds, roast potatoes, red wine gravy

ROTISSERIE CHICKEN ^{761KCAL} ‡ **NGA**
Roast new potatoes, creamy mushroom sauce

PUDDINGS

STRONGHART CHRISTMAS PUDDING ^{544KCAL} ‡ **V**
Brandy sauce

PASSION FRUIT SLICE ^{678KCAL} **V** **VE** * **NGA**
Limoncello, vanilla ice cream
(* **VE** vegan ice-cream available)

CHOCOLATE ORANGE WAFFLE ^{773KCAL} **V** **VE** *
Orange marmalade, chocolate sauce, vanilla ice cream
(* **VE** vegan ice-cream available)

COOKIES & CREAM CHEESECAKE ^{755KCAL} **V** **VE** *
Chocolate sauce, vanilla ice cream
(* **VE** vegan ice-cream available)

TO FINISH

COFFEE & MINCE PIE ^{405KCAL} ‡

ADD A CHEESE BOARD - £6.95 ^{717KCAL} **V**

Comerset Brie, Black Bomber Cheddar, Clawson Stilton, grapes, Tracklements red onion marmalade, cheese crackers, but

3 COURSES - £26.50 | 2 COURSES - £21.50 | BOXING DAY (3 COURSE) - £31.50

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 8+ PEOPLE

£5 DEPOSIT PER PERSON | CHILDREN 12 AND UNDER DINE HALF PRICE

‡CONTAINS ALCOHOL. **NGA** NON-GLUTEN OPTION AVAILABLE, PLEASE SELECT ON BOOKING FORM