



# Takeaway Menu

Pre-order by midday on the 20<sup>th</sup> December.

Pick up Christmas Eve or by midday Christmas Day.

## NIBBLES

Homemade sourdough focaccia, salted Jersey butter	£1.5
Wild mushroom vol-au-vent for two	£6
STARTERS	

Roast apple and celeriac soup VG	£7
Cured mackerel, pickled kohlrabi, beetroot GF	£8.5
Confit duck leg terrine, horseradish pickled chicory, orange	£10

## MAINS

Roast turkey breast and leg, chestnut and apricot stuffing, pigs in blankets,	
duck fat roasted potatoes, honey roasted parsnips, braised red cabbage, root vegetable mash GF	£20
Loin of venison, braised shoulder croquette, fondant potato, blackberry jus GF	£22
Monkfish tail, roasted cauliflower purée and florets, smoked eel croquette, apple GF	£20
Jerusalem artichoke and pearl barley ragout, pickled turnips, sprout tops VG	£18

## DESSERTS

Lilly pud's Christmas Pudding, brandy custard (GF VG on request)	£9
Cheeseboard selection of three English cheeses, celery, grapes, chutney	£10
Pressed apple terrine, chestnut crumble, sloe gin macerated blackberries VG	$\pounds 8$
Chocolate delice, Baileys caramel, clementine	£9

#### TO FINISH

Mini mince pies	£4
Baileys fudge GF	£4

#### FOR THE EVENING

Scotch egg GF	£6
Sausage rolls DF	£6
Cheese board for two GF DF	£20
Cured meats and pickles for two GF DF	£15

Heat and served at home, Christmas crackers included with every main course and children's portions available. If you would like to add some wine to your order, please call on 01638 731100 and speak to a member of our team.

If you have any dietary requirements, please inform a team member. V Vegetarian GF Gluten free VG Vegan DF Dairy free

