

STARTERS

<p>HOMEMADE SOUP OF THE DAY </p> <p>Served with fresh breads</p>	<p>VE GFO</p>
<p>POTTED SMOKED MACKEREL </p> <p>Served with sourdough toast and chutney, with endive and fennel salad</p>	<p>GFO</p>
<p>CREAMY WILD MUSHROOMS </p> <p>Served on garlic ciabatta</p>	<p>VE</p>

MAINS

<p>ROAST BREAST OF TURKEY GFO</p> <p>With sage stuffing, seasonal vegetables and rich gravy</p>	<p>BRAISED BEEF GF</p> <p>With parsley and butter mash, roasted vegetables and a rich port gravy</p>
<p>CHRISTMAS TURKEY BURGER GFO</p> <p>With herb sausage and smoked bacon, cranberry ketchup, mature cheddar and fresh leaves</p>	<p>SPICED NUT & WILD RICE ROAST VE GF</p> <p>With garlic and herb roasties, fresh veggies and red wine gravy</p>
<p>BAKED FILLET OF SALMON GFO</p> <p>With spinach and sun-dried tomato cream, served with garlic fries</p>	

PUDDING

<p>DARK CHOCOLATE CHEESECAKE</p> <p>Served with passionfruit sorbet</p>	<p>TRADITIONAL CHRISTMAS PUDDING</p> <p>Served with brandy sauce</p>
<p>APPLE & RHUBARB CRUMBLE VEO</p> <p>Served with custard</p>	

ONE COURSE 14.00 | TWO COURSES 20.00 | THREE COURSES 25.00



Christmas
FAYRE

THE HURT ARMS