



DECEMBER

12 noon - 9pm, 1st to 31st December

2 courses £20

3 courses £25

Little trio of oat crusted bonbons - black pudding, haggis and white pudding - with whisky marmalade and peashoots

Tempura battered king prawns, lime, chilli dip **GF**

Beetroot risotto, candied walnuts, beetroot crisps **GF, V, VE**

Winter vegetable, tomato and lentil soup, sourdough toast **GF, V, VE**

Minted melon, rocket, feta and crispy Peelham Farm prosciutto **GF**

Roast turkey with chipolatas, sage and onion stuffing, cranberry sauce, roasted potatoes, roasted root veg, seasonal greens **GF available**

Local estate venison casserole with orange and juniper, celeriac mash, winter vegetables **GF**

Cauliflower, root vegetable and chard korma, onion and carrot bhaji, lemon pickle and rice **GF, V, VE**

Minute steak, baby onions, crispy bacon, red wine sauce, skinny fries, seasonal greens **GF**

Hake fillet, smoky butter beans and harissa mayo **GF**

Carfraemill Christmas pudding with homemade brandy sauce **GF available**

Chocolate amaretto cheesecake with Lucy's Amaretto ice cream **V**

Cranberry, orange and apple crumble with orange sorbet or custard or cream **V**

Lemon posset, tayberry coulis, mini Carfraemill shortbread **V, GF available**

GF and Vegan meringues available as alternative with fruits

Artisan Cheese, plum and apple chutney, our own oatcakes **GF available**

Tea, coffee and mini mince pies

