LIGHT
ON THE COMMON

Christmas Menu

STARTERS

creamy jerusalem artichoke, butterbean, sage and potato soup (gf)

chicken liver and pink peppercorn pate, pear chutney and toast

beetroot cured salmon, mustard dill sauce and lemon (gf)

red coconut curried mussels and coriander (gf)

baked goats cheese, poached pear, frisse, roast beetroot and spiced walnut salad (n)

smoked haddock fishcake, poached egg, hollandaise & crispy leeks (gf)

harrisa marinated halloumi, courgette fritter, smashed avocado chilli & lime (gf)

wild mushroom, roasted celeriac and baby spinach risotto, truffle oil (v) parmesan (gf)

EXTRAS

brussel sprouts and bacon 3.75

horse radish mash 3.75

fries 3.75

mixed leaf salad 4.50

THREE COURSES £30

For parties of 10 or more please select four choices for each course

MAINS

roast chestnut & sage stuffed chicken breast, brussel sprout & bacon hash

red wine and rosemary braised beef, horseradish mash & spiced parsnips (gf)

fishermans pie with peas and leeks

salmon en croute, parsley new potatoes and winter greens

winter root vegetable korma, pea and coriander pilaf (gf) (v)

rigatoni, spinach and pumpkin, gorgonzola cream and parmesan bake

28 day aged rib eye steak, fries and mixed leaf salad (£5 Supplement)

DESSERTS

passion fruit pannacotta, grilled pineapple compote (gf)

spiced apple and pear frangipane slice, clotted cream (n)

sticky toffee date cake with caramel sauce and crème fraiche (n)

mincemeat bread and butter pudding, pouring cream

chocolate fudge cake, chocolate sauce and vanilla ice cream

selection of ice cream and sorbets (gf)

stilton with chutney and biscuits

(gf) Gluten free (n) contains nuts (v) vegan