

## Festive Menu

Full Menu £30 Per Person, Two Courses Only £26.00 Per Person,  
Served Monday to Saturday (Sunday only available for booked and pre-ordered groups)  
From 23rd November to 30th December (excludes Christmas Day)

### Curried Parsnip Soup (V)

Served with our Fresh Bread and Parsnip Crisps

### Duck and Chicken Liver Parfait

Served with Cranberry Jam and Brioche

### Oven Baked Portobello Mushroom in Crème Garlic Sauce (V)

Served with Crusty, Herb Bread

### Baked Red Mullet

Served with Orange and Fennel Salad

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### Traditional Farm Turkey

Served with Pork, Apricot and Pistachio stuffing, Cider and Walnut Gravy,  
Honey Roast Vegetables and all the Trimmings

### Slow Cooked Pork Shoulder, Shredded & Rolled

Served with Creamy Mash Potato, Roasted Vegetables, Parsnip Crisp  
and Apple and Sage Gravy

### Linguine with Green Pesto, Courgette and Cherry Tomatoes (V)

Served with Roasted Pine Nuts and Garlic Bread

### Pan Fried Cod Fillet with a Creamy Lemon Sauce

Served with Dill Mash, Tenderstem Broccoli and Glazed Spouts

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### Traditional Christmas Pudding

With brandy sauce

### Sticky Toffee Pudding

With hot fudge sauce and vanilla ice cream

### Chocolate Brownie

With double cream and cranberry and pear compote

### Three Pigeons Cheeseboard

With crackers and homemade chutney

All prices include VAT

All Vegetarian options are indicated With a (V)

We cater for all dietary requirements – please ask a member of staff for details.

Please make a member of staff aware of any food related allergies.

Please be aware that all food in our kitchen may contain traces of gluten and nuts.