THE

LIGHTHOUSE

TASTING ROOMS

To Start..

Game terrine
Potted ham hock
Scallops St Jaques
Salmon & marscapone terrine
Camembert with rosemary & cranberry (vg)
Wild mushroom & chestnut filo parcels (v)

The Main Event

Traditional roasted turkey
Honey roasted smoked ham
Duck a l'orange
Plank roasted salmon
Beetroot, squash & chestnut wellington (vg)

served with

Pigs in blankets
Yorkshire pudding
Devils on horseback
Brussels & crumbed pancetta
Honey roasted root veg, Cauliflower cheese
Thyme roasted potatoes

To Finish...

Champagne jelly
Mulled poached pears
Figgy pudding with brandy butter
Chocolate & clementine torte
Winter Berry Pavlova

2 courses
£32.50
3 courses
£37.50

please ask for allergens & alternatives (v) vegan (vg) vegetarian