

**Local Pheasant Terrine wrapped in streaky bacon**  
with a honeyed pear compote and nut & oat rye sourdough.

**(V) Curried Lentil, Parsnip & Apple Soup**

With truffle oil croutons & homemade bread.

**Potted Smoked Mackerel**

With cranberry jelly, winter spiced leaves and sweetened bread.



**Roasted Breast of Lincolnshire Turkey.**

With “deer in blankets” (local venison) wild boar sausagemeat stuffing & a bread sauce.  
Served alongside roasted potatoes, orange infused carrots, Haceby honeyed parsnips,  
chestnut sprouts & cinnamon-spiced red cabbage.

**(V) Roasted Hasselback Butternut Squash**

with roasted baby vegetables & a vegetarian gravy.

**Trio of Local Lavinton Lamb**

Served with dauphinoise potatoes, red cabbage, sauteed sprouts and a port jus.

**Seabass Fillets pan-fried in a herbed oil**

served on pont neuf potatoes with a roast vegetable ratatouille,  
sweet peas and crispy leek.



**Chef's Homemade Christmas Pudding**

scented with Grantham's Toffee Apple Rum and finished with a rum & vanilla custard.

**Spiced Apple Gin Cheesecake**

Finished with a winter berry compote and  
Madagascar vanilla ice cream.

**Chef's Trio of Desserts**

Miniature Baileys Trifle,  
Orange infused Crème Brûlée & ginger shortbread  
Milk chocolate brownie & white chocolate ganache.  
**(+£1 supplement)**



Two courses for £19.95. Three for £24.95. *Gluten Free alternatives available. Please ask your server.*