

Dinner @ Augill

TWO COURSES £28, THREE COURSES £36

SILVER & GREEN'S MIXED OLIVES : £2.50
CHEESY STUFFED PEPPERS : £3.50

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CARROT & HARISSA SOUP (v, GF)

GREEK YOGHURT, CHIVES, WARM BREAD

PEA & SHALLOT RAVIOLI (v)

PEAS, MINT, CRÈME FRAICHE, PARMESAN

HAM HOCK TERRINE (GF)

LEAVES, DAMSON CHUTNEY

PRAWN COCKTAIL (GF)

ICEBERG, AVOCADO, LEMON, SMOKED PAPRIKA

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ROAST TURKEY (GF)

PORK STUFFING, DEVILS ON HORSEBACK, RED CABBAGE, ROASTED ROOTS, GRAVY

LOIN OF COD (GF)

TOMATO & WHITE BEAN RAGU, TENDER STEM BROCCOLI

8 HOUR BEEF CHEEK (GF)

CREAMED POTATOES, FINE BEANS

BUTTERNUT & LENTIL WELLINGTON (v)

ROASTED ROOTS, LEMON HOLLANDAISE

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AUGILL APPLE & PLUM CRUMBLE

CUSTARD OR GINGER ICE CREAM

PROFITEROLES (GF)

CREAM, FUDGE, CHOCOLATE

PLUM PUDDING (GF)

BRANDY SAUCE

BRITISH CHEESES (CAN BE GF) £4 SUPPLEMENT

CRACKERS, GRAPES, CHUTNEY

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FOR CHILDREN (£15 FOR TWO COURSES)

FISH FINGERS, CHIPS, PEAS

SMALL CHRISTMAS DINNER

PASTA, CHEESE, TOMATO SAUCE

CRUMBLE, ICE CREAM

PROFITEROLES, CHOCOLATE

ICE CREAM, MARSHMALLOWS, RASPBERRY SAUCE

(GF) GLUTEN FREE (V) VEGETARIAN : MOST VEGETARIAN DISHES CAN BE VEGAN
PLEASE SPEAK TO A MEMBER OF OUR TEAM SHOULD YOU HAVE ANY SPECIAL DIETARY
REQUIREMENTS, ALLERGIES OR INTOLERANCES. WE CANNOT GUARANTEE OUR KITCHEN IS
ALLERGEN FREE BUT WE ARE ABLE TO ADAPT SOME DISHES.

**TO RAISE MONEY FOR THE GREAT NORTH AIR
AMBULANCE, WE WILL ADD A COVER CHARGE OF £1
PER PERSON TO YOUR BILL AND MATCH THIS DONATION
IF YOU DO NOT WANT TO CONTRIBUTE, JUST LET US
KNOW**

