

Festive Menu

2 Courses – £24.95

3 Courses – £29.95

Starters

Roast Parsnip & Truffle Soup (Ve)
with Chives & Rosemary Sourdough Bread

Crispy Belly Pork Bon Bons & Pancetta
with Cauliflower Pure & Watercress

Vegetable Ravioli (v)
with Sage Butter & Parmesan Crisp

King Prawns & Crab Cocktail
with Mary Rose & Lollo Rosso Salad

Venison & Cranberry Terrine
with Winter Chutney & Toasted Brioche.

Mains

Grass-Fed Featherblade Steak
Slow-Cooked, Served with Creamy Mash,
Glazed Carrots, Green Beans & Red Wine Jus

Slow Cooked Belly Pork
with Creamy Dauphinoise, Seasonal Vegetables,
Thyme & Mushroom Sauce

Pan Roasted Fillet of Hake
with Buttered Greens, New Potato
& Creamy Dill and White Wine Sauce.

Traditional Roast Turkey
with Sage, Onion & Cranberry Stuffing, Pigs in Blankets,
Duck Fat Roast Potatoes, Buttered Vegetables,
Yorkshire Pudding & our Homemade Signature Gravy

Vegetable Wellington (v)
with Cranberry & Thyme Jus, Roast Potatoes
& Winter Greens

Roast Lamb Roulade
with Spinach, Herbs, Fondant Potatoes, Roasted
Carrots & Tenderstem, Rosemary Jus

Desserts

Traditional Christmas Pudding
with Brandy Custard

British Cheese Board
with Chutney & Biscuits

Biscoff Cheesecake
with Caramel Sauce & Cream

Mulled Winter Fruit Crumble
with Custard

Dark Chocolate Delice
with Salted Caramel &
Vanilla Cream



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