

Christmas MENU



2 COURSES - £24.00

3 COURSES - £29.00

STARTERS

Spiced Butternut Squash Soup
with Crème fraîche

Home Cured Salmon Gravalax
with pickled vegetables & capers

Ham Hock Terrine
with picalilli, sourdough toast & seasonal leaves

MAINS

all served with roast potatoes & festive vegetables

Beetroot Tarte Tatin
with goats cheese & Romseco sauce

Turkey Wellington
with gravy & cranberry sauce

Braised Beef Steak
with mushroom fricasse

Pan-fried Cod Loin
with kale colcannon & sea food veloute

DESSERTS

Selection of English Cheeses
with grapes, crackers & chutney

Winter Berry Semifreddo
with wild berries & a port wine reduction

Traditional Christmas Pudding
with brandy sauce