

Christmas Menu

STARTERS

Roasted Carrot and Coriander soup, Sea Salted Butter, sourdough (v)
Smoked Salmon Gravlax, Rye Bread and Whipped Horseradish
Duck liver Parfait, Spiced Chutney, sourdough
Goats Cheese and Red Onion Filo Parcel, Balsamic glaze (v)

MAINS

Traditional Roast Turkey, Roast Potatoes, Pigs in Blankets, Sage & Onion stuffing, Rich Red Wine jus

Add on Bread Sauce £1.50

Slow Roasted Pork Belly, Creamed Mash Potatoes, Apple Puree, Wholegraín Mustard Cream Sauce

Pan Fried Seabass, Crushed New Potatoes, Lemon and Caper cream sauce Mushroom, Brie and Cranberry Wellington, roast potatoes, Vegetarian jus (v) All served with Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding, Brandy Butter
Bakewell Tart, Crème Anglaise

Rich Chocolate Cheesecake, Peanut Brittle, Crème Fraiche

Cheese Board- Farmhouse Cheddar, French Brie, Clawson Blue, Spiced Winter Chutney, Sea Salted Butter, Apple, Celery, Crackers (£6 supplement charge)

2 COURSES £34.95 - 3 COURSES £39.95

Please note a non-refundable £10 per head deposit is required on booking

An optional 10% service charge is added to all bills