

Christmas Menu

2 COURSES £20.95



3 COURSES £25.95

STARTERS

Local Game Terrine With Piccalilli, Cumin & A Hazelnut Granola.

Roasted Root Vegetable & Sage Soup With A Warm Ciabatta.

Potted Smoked Mackerel With Paprika Butter & Toasted Sourdough.

Caramelised Fig & Goats Cheese Tart With Crispy Onions & A Balsamic Glaze.

MAINS

Traditional Roast Turkey With Pigs In Blankets, Stuffing, Roast Potatoes, Parsnips, Seasonal Vegetables & Gravy.

Slow Braised Shin Of Beef, Sour Cream & Chive Mash, Girolle Mushrooms, Green Beans & A Red Wine Sauce.

Fillet Of Salmon, Roasted New Potatoes, Tender-stem Broccoli Served With A Caper & Almond Butter Sauce.

Vegetable Wellington With Shredded Brussels & A Wild Mushroom Sauce.

DESSERTS

Chocolate & Amaretto Delice With A Cappuccino Ice Cream & Crushed Amoretti Biscuits.

Christmas Pudding With Brandy Custard.

White Chocolate & Cranberry Bread & Butter Pudding With Custard.

Apple & Cinnamon Creme Brulee With A Shortbread Biscuit.

All dishes may contain traces of nuts. Please advise our staff with any dietary or allergen requirements
A service charge of 12.5% will be added to tables of 8 or over. We ask for a £10pp deposit to secure your booking.