



CHRISTMAS MENU



LUNCH: 2 COURSES £18.95

EVENING: 2 COURSES £18.95 | 3 COURSES £24.95

Served from 26th November to 23rd December 2018

(Christmas menu not available on Sundays & needs to be pre-ordered)

£10 per person deposit required when booking

To Start

Game terrine served with cranberries, brioche croutons and an orange vinaigrette (G)

Parsnip soup served with a bramley apple compote and a bread roll (V)

Pan fried mackerel served with pickled beetroot, new potato and horseradish salad (G)

Tomato and red onion tartlet served with a goats cheese remoulade and mixed leaves (V)

Main Meals

Roast turkey accompanied by pigs in blanket, pork and chestnut stuffing, roast potatoes, seasonal vegetables and gravy

Pan seared sea bass served with celeriac mash and mussel chowder

Slow roasted pork belly with smoked ham bonbon, roasted carrot puree, seasonal vegetables and a sage and cider sauce

Winter root vegetable crumble with beetroot and rocket salad (V)

To Finish

Damson and gin bakewell tartlet with a plum compote and vanilla ice cream (V)

Chocolate, pistachio and nougat semi Freddo with Bailey's cream (V) (G)

Traditional Christmas bread and butter pudding and brandy sauce (V)

Tea or Coffee

Please inform us of any allergies and if you require gluten free