

Festive Menu

(Evenings)

Starters

Home Cured Gravavlax of Salmon
Creamy Celeriac Remoulade, Granary Crispbread

Leek and Potato Soup
Chorizo Croutons, Smoked Pepper Oil and Fresh Bread

Goats Cheese and Beetroot Terrine
Pickled Walnuts, Shallot Chutney, Warm Toast

Main Course

Traditional Roast Turkey, Pigs in Blankets
Cranberry and Sage Stuffing
and all the Trimmings

Baked Fillet of Cod Loin rolled with Fine Herbs
Tempura King Prawn, Fondant Potato,
Saffron and Dill Sauce

Braised Daube of Beef, Baby Onions and Carrots
Tarragon and Merlot, set on a Fondant Potato

Butter Roasted Cauliflower Steak, Creamed Spinach
Cranberry and Pine Nut Crumb, Cauliflower Crisps

Christmas Turkey Burger flavoured with
Pork and Sage, topped with Cranberry
Chestnut and Onion Confit
Smoked Bacon and Melting Cheddar

Desserts

Christmas Pudding filled with Vine Fruits
Warm Brandy Sauce

Red Velvet and Raspberry Roulade
Crushed Raspberries and Mulled Wine Sorbet

Homemade Gypsy Tart
Salted Caramel Ice Cream

2 Courses £23.95

3 Courses £28.95

Friday & Saturday Night

Festive Menu

(Lunch/Dinner)

Starters

Home Cured Gravavlax of Salmon
Creamy Celeriac Remoulade, Granary Crispbread

Leek and Potato Soup
Chorizo Croutons, Smoked Pepper Oil and Fresh Bread

Chicken Liver Pâté
Seasonal Spiced Cumberland Sauce
and Toasted Bloomer Bread

Main Course

Traditional Roast Turkey, Pigs in Blankets
Cranberry and Sage Stuffing
and all the Trimmings

Baked Fillet of Cod Loin rolled with Fine Herbs
Tempura King Prawn, Fondant Potato,
Saffron and Dill Sauce

Butter Roasted Cauliflower Steak, Creamed Spinach
Cranberry and Pine Nut Crumb, Cauliflower Crisps

Christmas Turkey Burger flavoured with
Pork and Sage, topped with Cranberry
Chestnut and Onion Confit
Smoked Bacon and Melting Cheddar

Desserts

Christmas Pudding filled with Vine Fruits
Warm Brandy Sauce

Red Velvet and Raspberry Roulade
Crushed Raspberries and Mulled Wine Sorbet

Homemade Gypsy Tart
Salted Caramel Ice Cream

2 courses £16.95

3 courses £19.95

Monday - Thursday, Lunch/Dinner

Friday - Saturday, Lunch

Boxing Day Menu

Starters

Home Cured Gravavlax of Salmon
Creamy Celeriac Remoulade, Granary Crispbread

Leek and Potato Soup
Chorizo Croutons, Smoked Pepper Oil and Fresh Bread

Goats Cheese and Beetroot Terrine
Pickled Walnuts, Shallot Chutney, Warm Toast

Main course

Slow Braised Lamb Shank with Fresh Mint
Red Wine and Root Vegetables
Mashed Potato

Roast Breast of Chicken, Smoked Bacon
and Wild Mushroom Cream Sauce
Baby Vegetables and Fondant Potato

Baked Fillet of Cod Loin rolled with Fine Herbs
Tempura King Prawn, Fondant Potato
Saffron and Dill Sauce

Braised Daube of Beef, Baby Onions and Carrots
Tarragon and Merlot, set on a Fondant Potato

Butter Roasted Cauliflower Steak, Creamed Spinach
Cranberry and Pine Nut Crumb, Cauliflower Crisps

Desserts

Belgium Chocolate Tart
Salted Caramel Ice Cream and Chocolate Sauce

Red Velvet and Raspberry Roulade
Crushed Raspberries and Mulled Wine Sorbet

White Chocolate and Clementine Panna Cotta
Mandarin Marmalade, Orange Blossom Shortbread

2 Courses £23.95

3 Courses £26.95