

CELEBRATE CHRISTMAS *with us*

2 Course 29.95 / 3 Course 34.95

(including tea or coffee and mince pies)

STARTERS

Chestnut & Roast Butternut Squash Soup V VE

Garlic Wild Mushrooms, Stilton cream sauce, sourdough toast V

Prawn Cocktail, Bloody marie sauce, gem lettuce

Venison & Beef Shin Terrine, Sourdough toast, roasted grape & orange chutney

Smoked Beetroot Salmon Gravadlax, Citrus vierge, crostini

MAINS

Traditional Roast Turkey, Pigs in blankets, pork & apricot stuffing, roasted potatoes, glazed roots, buttered greens, pan gravy

Salt Baked Beetroot Wellington, Mushroom cream sauce, roasted vegetables V VE

Seabass Fillet, Crushed potatoes, tenderstem broccoli, lemon & caper butter

Pan Fried Duck Breast, Black pudding stuffing, buttered mash, winter greens, orange & rosemary jus

Slow Braised Beef Bourguignon, Roasted roots

DESSERTS

Christmas Pudding, Warm brandy sauce

Mini Profiteroles, Chantilly cream, warm chocolate sauce

Mince Pie Baked Cheesecake, Spiced berry coulis, rum cream

Baileys, Dark Chocolate & Cream Trifle

Mulled Poached Pear, Vegan cream, orange candied nuts V VE



Deposit of £50 for tables of 10 or more.

Preorders required for tables of 10 or more on the Christmas menu.