

CHRISTMAS MENU

STARTERS

- Spiced carrot soup served with a warm bread roll
- Brussels pate: tomato & onion chutney, crusty bread (GF*)
- Haddock & leek tartlet with tartare sauce & mixed leaf
- Rosemary & garlic Brie wedges with apple & fig chutney

MAIN COURSES

- Turkey crown with pig-in-blanket, thyme-roasted potatoes, carrot puree, parsnips, stuffing, sprouts with chestnuts & bacon & red wine gravy.
- Slow braised topside of beef with roasted red onions, carrots, green beans & dauphinoise potatoes.
- Wild mushroom ravioli, roasted butternut squash, pinenuts, sage & crispy shallots.
- Grilled salmon, samphire, spinach, baby potatoes & chive hollandaise sauce.

DESSERTS

- Christmas Pudding served with Brandy sauce
- Melt in the middle chocolate pudding with vanilla ice cream
- Tiramisu with fruit compote
- New York Cheesecake with raspberries, white chocolate sauce & chocolate shavings

The Christmas menu is priced at
£27.95 per person for 3 courses
£22.95 per person for 2 courses

Pre order is required for tables of 10 or more