

Christmas fayre menu

(available Saturday 1st to Monday 24th December)

Starters

- * Spiced parsnip soup with with herb croutons.
- * Duck liver & orange parfait, caramelised onions & toasted brioche.
- * Crayfish & smoked salmon tian with sweet chili sauce.
- * Sweet roasted beetroot, puy lentils & creamy goats cheese salad. (V)

Main Courses

- * Slow roasted brisket of beef topped with herbs crust, bubble & squeak accompanied with a red wine jus.
- * Turkey wrapped in pancetta, onion & sage stuffing, chipolatas, roast potatoes, red wine jus & cranberry sauce.
- * Pan fried seabass, vegetables provencale, potato cake, slow roasted cherry tomato, herb oil dressing.
- * Leek, cranberry, wild mushroom & stilton wellington accompanied with buttered herbs Potatoes, stilton & port sauce. (V)

Desserts

- * Traditional christmas pudding with brandy sauce.
- * Stem ginger panna cotta accompanied with cranberry biscotti.
- * Passion fruit crème brulee with vanilla shortbread.
- * Selection of fine cheeses, celery, grapes, apple, fruit chutney & biscuits.
- * Coffee & mince pies.

Two courses - £18-50

Three courses - £22-50

ALLERGY ADVICE:

Our menu descriptions do not include all ingredients – If you have a food allergy, please let us know prior to ordering.