



CHRISTMAS MENU

STARTERS

TWO COURSES £30.00

THREE COURSES £40.00

PACKAGE ONE £50.00

Three Courses plus Half Bottle of House Wine per person

PACKAGE TWO £55.00

Arrival drink, Three Courses plus Half Bottle of House Wine per person

PANKO DEEP FRIED BRIE WEDGE (V)

Cranberry & Port Sauce

HOMEMADE CHICKEN LIVER PARFAIT (GFA)

Brioche Toast, Red Onion Marmalade

SMOKED SALMON SOURDOUGH BRUSCHETTA

Pickled Beetroot, Horseradish Cream

HAM HOCK, BUBBLE & SQUEAK CAKE (GF)

Soft Poached Egg, Hollandaise Sauce

GARLIC GNOCCHI & SPICED PUMPKIN PUREE (VE)

Crispy Kale, Toasted Pumpkin Seeds

MAINS

THE CLASSIC CHRISTMAS TURKEY DINNER (GFA)

Crispy Roast Potatoes, Pigs in Blankets, Stuffing, Glazed Carrots, Cauliflower Cheese, Sweet Roasted Parsnips, Brussel Sprouts, Homemade Bread Sauce, Cranberry Relish, Rich Gravy

SLOW ROASTED PORK BELLY (GFA)

Creamy Mash, French Beans, Black Pudding Bon Bon, Roasted Apple, Sticky Bourbon Sauce

TRUFFLE BEEF WELLINGTON

Dauphinoise Potatoes, Kale, Spiced Pumpkin Puree, Red Wine Gravy

GOATS CHEESE & ROAST BUTTERNUT SQUASH RISOTTO (V/GFA)

Burnt Garlic Butter, Crispy Tempura Sage, Toasted Pumpkin Seeds

MUSHROOM, CHESTNUT & SQUASH WELLINGTON (VE)

Rosemary & Garlic Roast Potatoes, Glazed Carrots, Sweet Roasted Parsnips, Brussel Sprouts, Cranberry Relish, Rich Gravy

DESSERTS

CLASSIC CHRISTMAS PUDDING

Sticky Butterscotch Sauce, Vanilla Ice Cream

WARM SUGAR CHURROS

Baileys & Chocolate Dipping Sauce

WARM SALTED CARAMEL & CHOCOLATE FUDGE CAKE (VE)

Salted Caramel Ice Cream

ORANGE COINTREAU CRÈME BRULEE (GFA)

Shortbread

MATURE CHEDDAR & STILTON CHEESEBOARD (GFA)

Grapes, Ale Chutney, Biscuit Selection

