

Christmas Menu

25th November - 21st December 2019



Starters

Spiced Winter Vegetable Soup (v)
crumbled feta cheese & toasted sunflower seeds

Chicken Liver & Port Pate
pickled shallots, red currant jelly, toasted ciabatta

Roasted Butternut Squash Risotto (gf)
with prawns & chorizo

Herb Crusted Smoked Mackerel Pate
horseradish dressing, pickled beetroots & crostinis

Baked Field Mushroom (v)
stuffed with blue cheese crumb, mixed leaf salad, balsamic dressing



Mains

Roasted Turkey Breast (gf) (df)
pigs in blankets, red wine & redcurrant sauce

Honey Glazed Roasted Ham (df)
apricot & sage stuffing, apple cider gravy

Lemon, Herb, Pea & Parmesan Crusted Baked Plaice Fillet
Roasted cherry tomatoes & caper butter sauce

Caramelised Red Onion, Brie & Walnut Tartlet (v)
charred baby gem lettuce & apple sauce

All Served with Family Served Sides
goose fat, garlic & herb roasted potatoes, honey roasted carrots,
parsnips & red onions, sautéed sprouts with smoked bacon & shallots



Desserts

Traditional Christmas Pudding
brandy sauce

Warm Chocolate & Orange Brownie
vanilla pod ice cream

Lemon & Lime Posset
coconut tuiles & pistachio crumb

Meringue Nest & Winter Spiced Fruit Compote (gf)
chantilly cream & honeycomb

Cheese Board
snowdonia cheddar with garlic & herbs, long clawson stilton blue, west
country english brie, wensleydale with cranberries red onion chutney,
wafer biscuits & grapes
£2 supplement

3 Courses - Lunch £23 - Dinner £26
£10 deposit per person
T&C apply