



Festive Menu

Available between 1st DECEMBER - 23rd DECEMBER

2 Course £24.95 / 3 Course £29.95

Bookings and pre orders only, deposit £10 per person required on confirmation

STARTERS

HAM HOCK & CAPER TERRINE

Piccalilli & croutes

SMOKED DUCK ROSES

Beetroot puree & salad garnish

ROASTED CARROT & AVOCADO SALAD

Orange & lemon dressing

HOMEMADE MUSHROOM PATE

Chive crème fraiche & croutes

BLOODY MARY KING PRAWN SALAD

MAINS

ROAST TURKEY

Bacon wrapped cranberry stuffing, roast potatoes, tenderstem broccoli, thyme roasted carrots, honey roasted parsnips, smashed swede and turkey gravy

NUT ROAST

Roast potatoes, tenderstem broccoli, thyme roasted carrots, honey roasted parsnips, smashed swede and veggie gravy

PAN SEARED BLACK BREAM

New potatoes, mussels, samphire in a tomato & chilli sauce

CHICKEN SUPREME

Fondant potato, carrot puree, red cabbage & salsa Verde

CREAMY NUTMEG SHREDDED SPROUTS & CHESTNUT PAPPARDELLE

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

HOMEMADE CHOCOLATE BROWNIE

Chocolate sauce & ice-cream

RASPBERRY & WHITE CHOCOLATE SUNDAE

Raspberries, raspberry coulis, chocolate drops

MULLED BERRY CRÈME BRULEE

Shortbread biscuits

SELECTION OF ENGLISH CHEESES

Caramelised red onion chutney, grapes, celery and crackers

Please make sure your server is aware of any dietary requirements or allergies
Please note a discretionary 10% service charge will be automatically added

