FESTIVE MENU

2 Courses for £30

3 Courses for £35

Root Vegetable & Red Lentil Soup
Garlic & Rosemary Croutons, Sourdough

Homemade Game Terrine
Plum Chutney, Brioche, Crisp Leaf

Smoked Salmon & Prawn Cocktail
Marie Rose, Buttered Brown Bread, Lemon Twist

Chicken Liver Pate
Red Onion Marmalade, Baby Leaf, Toasted Brioche

Garlic Mushroom Crostini
Herby Cream Cheese, Toasted Sourdough

Salt & Pepper Squid
Panko Crumb, Spring Onion, Roasted Lime, Siracha Mayo
*£2 Supplement

Traditional Roast Crown of British Turkey
Pigs in Blankets, Sage & Onion Stuffing, Turkey Gravy

Braised Featherblade of Beef
Rich Beef Gravy, Yorkshire Pudding

Parma Ham Wrapped Castlesteads Pheasant Breast
Apricot, Mustard & Whisky Sauce

(All the above are served with Duck Fat Roasties, Mashed Potato & Seasonal Vegetables)

Butternut Squash & Beetroot Wellington
Olive Oil & Rosemary Roast Potatoes, Mashed Potato, Seasonal Vegetables, Balsamic & Red Onion Gravy

Parsnip, Rosemary & Balsamic Risotto
Topped with Crispy Sage& Mascarponi

Salmon & Crab Fishcake
Wilted Spinach, Poached Egg, Caper, Dill & Spring Onion Cream Sauce

8oz Bistro Rump Steak Diane
Served Pink, Triple Cooked Chips, Field Mushroom, Roasted Tomato, Shallot, Diane Sauce
*£5 supplement

Chocolate Orange Fondant
Orange Creme Fraiche, Chocolate Soil, Orange Sorbet

Mince Pie Cheesecake
Brandy Sauce, Mulled Berry Compote

Panettone Bread & Butter Pudding
Marmalade Glaze, Cointreau Custard

Clementine Posset
Cranberry Compote, Homemade Shortbread, Cinnamon Sugar

Selection of Local Cheeses
*£3 Supplement