



Festive Menu

TO START

Crayfish Cocktail

Marie Rose, Gem Lettuce, Buttered Bread

Duck Liver Parfait

Red Onion Chutney, Croutes

Warm Brie & Cranberry Tart

Winter Leaves

Maple Roast Parsnip Soup

Crispy Sage, Pumpkin Seeds, Bread

MAINS

British Bronze Turkey Breast

Slow Braised Blade of Beef

Butternut Squash & Lentil Wellington

*All Served with Roast Potatoes, Honey Roast Root Vegetables,
Braised Red Cabbage, Charred Sprouts, Pigs in Blankets*,
Yorkshire Puddings and Red Wine Gravy*

Pan Roasted Seabass Fillet

Dauphinoise Potato, Cavolo Nero, Crayfish Sauce

8 Oz Rump Steak

Chunky Chips, Confit Tomato, Field Mushroom, Peppercorn Sauce

DESSERTS

Mincemeat and Apple Crumble, Custard

Mulled Cider & Chocolate Trifle

Baileys and White Chocolate Cheesecake

Stilton Wedge, Caramelised Onion, Crackers

Two Course 27
Three Courses 32