

Christmas Menu



November 30th-December 24th- 2 course 19.75 - 3 course 23.75

Little ones: 2 course 10 - 3 course 12

Lets Begin

Roast parsnip & leek soup with a warm roll

Ham hock, caper & parsley terrine, whisky marmalade glaze, toasted croute

Prawn & smoked salmon cocktail, bloody mary rose sauce

Garlic mushrooms on handmade sourdough, light crème fraiche sauce

The Main Event

Locally reared roast turkey with a bacon wrapped chestnut & sausage stuffing, cranberry & port sauce, roast potatoes, winter vegetables & roasting gravy

8oz sirloin with fat chips, grilled tomato & rosemary, onion ring, peas & leeks- (supplement 3)

Chicken, leek & ham pie with a cranberry & redcurrant glaze, roast potatoes, seasonal vegetables and & chicken gravy

Pan fried sea bass on courgette ribbons & roast cherry tomatoes, basil pesto & a light fish veloute

Tender roast cauliflower steak, herby potatoes, winter vegetables & an almond sauce (vegan)

To Finish

Christmas pudding & brandy sauce

Sticky ginger & carrot cake with chocolate ice cream

Lemon curd cheesecake & blackcurrant sorbet

Sage Derby, Mull of Kintyre cheddar, stilton, oatcakes & quince jelly (supplement 2)