

## Christmas 2018

From Wednesday 14th November—Monday 24th December Pre order for tables of eight and over

## Starters

Roast parsnip soup with buttered chestnuts

Spiced pork rillettes served with pickles and crisp sourdough

Goats cheese crostini served with herb salad and walnut

dressing

Cod fritters served with caper and parsley mayonnaise

## Mains

Cíder braised pork belly served with celeriac puree and pickled apple

Roast turkey breast served with all the trimmings and a Madeira sauce

Confit duck leg served with roasted plums and a red wine jus

Roast butternut pappardelle served with sage butter and feta cheese

All served with roast potatoes and seasonal vegetables

## Desserts

Apple and cinnamon crumble served with ice cream or custard

Steamed Christmas pudding served with brandy sauce

Hazelnut parfait served with red berry coulis

Cheese board served with chutney and crackers (£3.00 supplement)

2 Courses £19.95

3 Courses £24.95

Early bookings will receive a free glass of prosecco

T&C's - £10pp deposit is required for tables of five and more on all bookings.