

Christmas Menu

2 COURSES £38 | 3 COURSES £45

Available 14th November until 24th December | Bookings only | contact us direct for large bookings

Starters

BUTTERNUT SQUASH SOUP

Warming butternut squash soup with cream & sourdough toast (V, Ve* gf*)

PRAWN COCKTAIL

King prawns, served with baby gem, traditional marie rose sauce, cherry tomato & lemon wedge (gf)

CHICKEN LIVER PARFAIT

Served with red onion chutney, brioche & a drizzle of truffle oil

Mains

SEABASS FILLET

Pan fried Seabass served with crushed new potatoes, tenderstem broccoli & a caper & garlic butter sauce (gf)

TRADITIONAL TURKEY DINNER

Turkey Breast served with pan fried brussel sprouts, honey roasted carrots & parsnips, roast potatoes, braised red cabbage, pigs in blankets, stuffing & gravy (gf)

VEGETARIAN WELLINGTON

Butternut squash, mushroom & baby spinach wellington, served with french beans & vegetarian gravy (V, Ve)

Desserts

CHRISTMAS PUDDING

Traditional christmas pudding served with brandy sauce (V, Ve*)

CHRISTMAS YULE LOG

Chocolate yule log, with chocolate sauce

VANILLA CHEESECAKE

Served with Caramel sauce (gf, V, Ve)

CHEESE SELECTION +£5

Cheese plate with Long Clawson stilton, French Brie & Mature Cheddar served with red onion chutney & crackers

Christmas Cocktails

+ £8

FRENCH MIMOSA

Prosecco with Raspberry Liqueur

CRANBERRY FIZZ

Vanilla Vodka, Cranberry Juice, Prosecco, Lime