



Christmas Day 2021

Adult - £60pp

Smaller Appetite - £30pp

Allergen Information (in brackets): 1. Gluten containing cereals; 2. Crustaceans; 3. Molluscs; 4. Fish; 5. Peanuts; 6. Lupin; 7. Tree Nuts; 8. Soya; 9. Eggs; 10. Milk; 11. Celery; 12. Mustard; 13. Sesame; 14. Sulphur dioxide.

Starters

Wild mushroom & chestnut soup, fresh bread & butter (1; 7; 10; 11; 14)

Pan fried king scallops, curried parsnip puree, parsnip crisps & pomegranate (10)

**Chefs course chicken, pork & pistachio pate,
apple & mango chutney & toasted ciabatta (1; 9; 10; 14)**

Tomato galette, goat's cheese, tapenade & pumpkin seeds (v) (10; 14)

Mains

Roast turkey ballotine, sage & onion stuffing, pigs in blankets, Brussel sprouts, honey roasted root vegetables, duck fat roast potatoes, Yorkshire pudding & jus (1; 9; 10; 11; 14)

Roast sirloin of beef, pigs in blankets, Brussel sprouts, honey roasted root vegetables, duck fat roast potatoes, Yorkshire pudding & jus (1; 9; 10; 11; 14)

Mushroom & cashew nut wellington, honey roasted root vegetables, olive oil roasted potatoes, Yorkshire pudding & vegetarian gravy (v) (1; 7; 9; 10; 11; 14)

Pan roasted Halibut, pomme puree, baby onions, ventrèche & parsley butter (2; 4; 10; 14)

Desserts

Christmas pudding & brandy cream (not vegetarian) (1; 14)

Clementine tart, blood orange coulis & chocolate ice cream (1; 8; 9; 10)

Vanilla crème brûlée, homemade shortbread biscuits (1; 9; 10)

Chocolate fondant & vanilla ice cream (1; 8; 9; 10)

Selection of cheeses, crackers, red onion chutney, celery & quince (1,10,14)

Tea/Filter Coffee

A non-refundable (unless we are closed) £20 per person deposit is required at time of booking.

Pre-Order only. Service 12:00 – 17:00. Tables reserved for 90 minutes.

Please allow 30 minutes each way of your desired reservation time.

We will confirm your table time nearer the day. Sorry, no alterations or substitutions to the menu.