



Pre-Christmas Menu

1st – 24th December

Tables of 4 people or more

2 courses - £21

3 courses - £25

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)

Prawn & crayfish cocktail, Malted bread, Butter & Paprika (1; 9; 10; 14)

Warm Walnut, Fig & Shallot Tartlet & Dressed mixed salad (V) (1; 7; 9; 10; 12; 14)

Chicken, Truffle & Herb terrine, Fresh toasted bread & Fig and Date Chutney (1; 10; 14)

Mains

Roast Turkey Ballotine, Sage & onion Stuffing, Brussel sprouts, honey roasted root vegetables, duck fat roast potatoes, Yorkshire pudding, jus (1; 9; 10; 11; 14)

Roast topside of Beef, Brussel sprouts, honey roasted root vegetables, duck fat roast potatoes, Yorkshire pudding, jus (1; 9; 10; 11; 14)

Mushroom, Brie, hazelnut & cranberry wellington, honey roasted root vegetables, olive oil roasted potatoes, Yorkshire pudding, vegetarian gravy (V) (1; 7; 9; 10; 11; 14)

Pan roasted sea Trout fillet, pomme purée, samphire, brown shrimp, lobster & white wine sauce (2; 4; 10; 14)

Puddings

Christmas pudding & brandy cream (1; 14)

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

Vanilla Crème Brûlée, homemade shortbread biscuits (V) (1; 9; 10)

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

Tea/Filter Coffee

£10pp deposit is required at time of booking. **Pre-order ONLY. Tables of 4 or more**

Cancellations accepted up to the day before the date of the booking but not on the day.

Sorry, no alterations or substitutions to the menu.