

CHRISTMAS SEASON MENU 2021

Available Monday to Saturday throughout December
12PM-9.00PM

Starters

CARROT, MAPLE & GINGER SOUP *V & Vegan*

CHICKEN & HAM TERRINE
cranberry & orange chutney, toasted ciabatta crouton

HOT & COLD SMOKED SALMON RILLETE
pickled fennel, pea shoots, sourdough crisp

GOATS CHEESE FRITTER *V*
quince & apple relish, walnut dressing

Main Course

ROAST TURKEY BREAST
smoked bacon & chestnut stuffing, turkey gravy

BRAISED BEEF FEATHERBLADE
mashed potato, truffle sauce

BAKED COD
braised chicory, citrus beurre

MUSHROOM, CHESTNUT & SPINACH WELLINGTON *V & Vegan*
vegetable gravy

Served with Roast potatoes
honey roast parsnips, glazed carrots, Brussel sprouts

Dessert

TRADITIONAL CHRISTMAS PUDDING *V*
candied orange, brandy cream

LEMON CHEESECAKE *V*
blueberry compote, oatmeal crumble

PAVLOVA *V*
white chocolate & poached pear

SELECTION OF CHEESE & BISCUITS *V*

2 courses coffee and mince pies £25.00

3 courses coffee and mince pies £29.50

Head Chef – Michael Constable