Christmas MENU

STARTERS

Sweet Chilli prawn skewers, Pickled chilli, coriander
Sauteed wild mushrooms, sherry glaze, goats cheese
Baked camembert, hot honey, local bread
Ham Hock terrine, clementine, crostini

MAINS

PLEASE PAIR 1 SIDE FROM BELOW

Pan Roasted salmon, beetroot, radish, pickled ginger
Lemon sole, samphire, lemon caper butter
Seared venison loin, mushroom, celeriac puree, blackberry jus
Rolled turkey crown, stuffing, honey roast carrot, Gravy
Beetroot nut roast, honey roast carrot, gravy

SIDES

Rosemary roast potatoes
Honey roast root veg
Sauteed sprouts, panchetta, almonds
Side salad
Fries

DESSERTS

White chocolate & Raspberry bread and butter pudding, clotted cream
Christmas pudding, brandy sauce, vanilla ice cream
Baileys chocolate mousse, dark fruit coulis, hazelnuts
Affogato, amaretto, hazelnuts

2 courses for £29
3 courses for £36
Drinks packages and table wines available