







CHRISTMAS menu

AVAILABLE FROM 12TH NOV - 28TH DEC

Starters

Celeriac Truffle Soup, topped with a pistachio crumb, with soda bread (gfa, n)

Blue Cheese Double Baked Soufflé, in a Comte cheese sauce (gfa)

Duck and Orange Pate, cranberry chutney and toast (gfa)

Main Courses

Roast Turkey, served with goose fat garlic & rosemary potatoes, braised red cabbage, carrot puree, chestnut pancetta sprouts, sage and onion stuffing, pig in blanket, and gravy. (gfa, dfa)

Confit Duck Leg, served on a bed of chestnut, thyme and orange risotto (gf, dfa, vga)

Prawns, Cod and Smoked Haddock Fish Pie, served in a white wine & dill sauce, with a buttery mashed potato top, and buttered veg (gf)

Onion Tart Tatin, served with saute new potatoes, green veg and onion puree (v)

Desserts

Christmas Pudding, with traditional brandy sauce (gfa)

Chocolate and Cherry Arctic Slice, served with a berry compote and double cream

Clementine Pavlova, drizzled with orange cointreau syrup (gf)

Cheeseboard, with crackers, grapes and chutney (gfa)

Including a filter coffee or speciality tea of your choice

2 courses £32 | 3 courses £38

Tables of 10 people and above are required to pre-order, and a £10pp deposit.

Please note our Christmas hours on our website.

Call 01270780917 or visit our website for more info.