



# CHRISTMAS *menu*

Pan Seared Scallops with Smoked Back Bacon & Pea Puree.

Pulled Honey Roast Ham & Smoked Cheddar Croquettes, Homemade Chutney.

Spiced Butternut Squash & Roasted Sweet Potato Soup.

Grilled Goats Cheese Tart, Chicory & Watercress Salad, Toasted Pecans, Cranberry Dressing



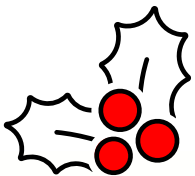
Traditional Hand Carved Turkey, Pork & Cranberry Stuffing, Pigs in Blankets.

Salmon Fillet on a Watercress Velouté.

Pan Fried Duck Breast Cherry and Red Wine Jus.

Classic Beef Bourguignon.

Wild Mushroom & Chestnut Risotto, Parmesan Crisp.

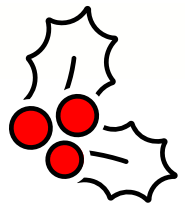


Christmas Pudding with Brandy Cream.

Lemon & Raspberry Mousse, Cinnamon Shortbread.

Chocolate & Salted Caramel Torte, Vanilla Pod Ice Cream.

Mulled Wine Poached Pear & Apple Frangipane, Chantilly Cream.



Two Courses £23.95 – Three Courses £29.95

£10 Non-Refundable Deposit Payable on Booking

Gluten Free and Vegan Options Available – Please Enquire