



CHRISTMAS MENU

STARTERS

Roasted Butternut Squash & Sweet Potato Soup
Sage & croutons

Chicken Liver & Brandy Parfait
Spicy tomato chutney & toasted brioche

Rosemary & Garlic Breaded Camembert Wedges
Red onion & cranberry marmalade

Prawn, Crayfish & Smoked Salmon Cocktail
Marie Rose sauce & granary bread

Creamy Mushrooms on Toasted Garlic Sourdough
Herb & tomato dressing

MAIN COURSES

Turkey Roulade
Chestnut, red onion & herb sausage meat stuffing, duck fat roast potatoes & all the trimmings

Confit Duck Leg
Fondant potato, parsnip purée, creamed Savoy cabbage & Madeira jus

Slow-Braised Pork Belly
Confit garlic mashed potatoes, maple-glazed carrots, tenderstem broccoli & port wine sauce

Roasted Sirloin of Beef **+£4.00**
Duck fat roast potatoes, Yorkshire pudding & all the trimmings

Pan Fried Seabass Fillet
Lemon & herb crushed potatoes, leeks, green beans, wild mushrooms, lemon butter sauce

Chestnut Mushroom Bourguignon
Confit garlic mashed potatoes, maple-glazed carrots, tenderstem broccoli & green beans

DESSERTS

Traditional Christmas Pudding
Brandy sauce

Sticky Toffee Pudding
Butterscotch sauce & vanilla ice cream

Christmas-Spiced Poached Pear & Apple Crumble
Crème anglaise

Dark Chocolate Torte
Orange panna cotta & toasted hazelnut crumb

Mini Cheese Board
Celery, chutney, apple, grapes & biscuits

Vanilla Crème Brûlée
Berry compote & cinnamon shortbread biscuit

2 COURSES FOR
£28.95

3 COURSES FOR
£35.95

CHRISTMAS PARTY NIGHTS
→ WITH LIVE MUSIC ←
2 COURSES **£33.95** | 3 COURSES **£41.95**

TO BOOK OR ENQUIRE

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