Important note:
If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

DINE 52

DECEMBER MENU

Proud to work in partnership with Lime House Kitchen (LHK); our menu is crafted by Helena and her team.

2 COURSES £35 PER PERSON
3 COURSES £42 PER PERSON

Please note a non-refundable deposit of £10 per person is required for tables of 4 and over in order to secure your booking.

We kindly request pre-orders at the time of booking or a week in advance as LHK freshly prepare and cook to order.

STARTERS

SOUP

Homemade soup served with a bread roll & butter. Ask your server for today's soup.

POACHED PEAR & GOATS CHEESE

Poached pear in Sancerre wine with goats cheese and apple & walnut salad.

SPICE INSPIRED TRIO SHARER FOR TWO

Chicken Tikka skewer, onion bhaji and lamb kofta served with mini poppadoms and homemade dips (mint yoghurt, tamarind & spiced tomato chutney).

£10 supplement

MAINS

VENISON CASSEROLE

Locally harvested venison slow-cooked in red wine with seasonal root vegetables served in a toasted sourdough bowl.

ROAST TURKEY

Served with LHK stuffing, pigs in blankets, roast potatoes, creamed potatoes, LHK carrots, brussels with pancetta, braised red cabbage finished with LHK turkey gravy & homemade cranberry sauce.

ROAST TOPSIDE OF BEEF

Served with roast potatoes, creamed potatoes, LHK carrots, brussels with pancetta, braised red cabbage, Yorkshire pudding finished with LHK beef gravy & homemade horseradish sauce.

ROASTED CAULIFLOWER STEAK

Served with roast potatoes, creamed potatoes, LHK carrots, green vegetables with a leek & white wine sauce.

DESSERTS

LHK CHRISTMAS PUDDING

Served with boozy brandy cream.

MOLTON MINT CHOCOLATE POT

Served with homemade white chocolate ice cream.

SHERRY TRIFLE

Sherry soaked Madeira sponge layered with raspberries, rich homemade vanilla custard and a fresh sherry cream topped with amaretti biscuits.

CHEESE & BISCUITS

A selection of local cheeses with biscuits, grapes and chutney.

Lime House Kitchen
From our home to yours