

December Menu

2 Courses - £25

3 Courses - £30

Starter

Roast Pepper, Sweet Potato & Chilli Soup w/ Basil Oil and Bread (V)(VE)(GF*)

Game Terrine with Plum & Ginger Chutney, Toasted Brioche & Rocket (GF*)

Warm Tartlet of Wild Mushrooms with Truffle Infused Salad (V)

Crayfish Risotto with Lemon and Dill

Mains

(All our mains are served with a selection of Vegetables and Potatoes)

Organic Turkey Breast Stuffed w/ Country Sausage & Wrapped in Pancetta w/ all the Trimmings

Braised Shin of Beef w/ Horseradish Mash & Braised Red Cabbage (GF)

Herb Crusted Salmon Fillet w/ Lyonnaise Potatoes & Dill Hollandaise Sauce

Stilton, Leek & Fennel Filo Parcel w/ Roast Broccoli & Chestnuts (V)(VE)

Slow Cooked Pork Belly w/ Black Pudding, Mash Caramelised Apple, Cider & Mustard Sauce

Dessert

Chefs Own Figgy Pudding with Custard

Christmas Pudding, Ice Cream with Warm Brandy & Caramel Sauce

Sunken Chocolate Soufflé Cake with Armagnac Cream

Selection of British Cheeses with All the Trimmings

Please advise our staff of any allergens, all our food is made onsite, and in some cases can be adapted for you.

(V) Vegetarian (VE/VE*) Vegan (GF/GF*) Gluten Free