



# Join us for your Christmas celebrations this December



2 COURSES - £25  
3 COURSES - £30

## STARTER

Roast Pepper, Sweet Potato & Chilli Soup with Basil Oil & 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 with Country Sausage & Wrapped in Pancetta with all the Trimmings  
Braised Shin of Beef with Horseradish Mash & Braised Red Cabbage (GF)  
Herb Crusted Salmon Fillet with Lyonnaise Potatoes & Dill Hollandaise Sauce  
Stilton, Leek & Fennel Filo Parcel with Roast Broccoli & Chestnuts (V)(VE\*)

## DESSERT

Chefs Own Figgy Pudding with Custard  
Christmas Pudding, Ice Cream with Warm Brandy & Caramel Sauce (VE\*)  
Sunken Chocolate Soufflé Cake with Armagnac Cream  
Selection of British Cheeses with all the Trimmings

Please advise our staff of any allergies, all our food is made on-site and in some cases can be adapted for you.

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

To secure your booking, we do require a (non-refundable) deposit of £10 per person.

Pre-orders at least a week in advance and you will have a 2.5hour duration at your table.

