Starters

DUCK LIVER & ORANGE PATÉ
SERVED WITH SPICED PLUM CHUTNEY, TOASTED SOURDOUGH & FARM BUTTER

CLASSIC PRAWN & SMOKED SALMON COCKTAIL
ACCOMPANIED BY MARIE ROSE SAUCE, CAPERS, FRESH BREAD & BUTTER

SPICED ROASTED PARSNIP & APPLE SOUP
WARMING SEASONAL SOUP SERVED WITH CRUSTY ARTISAN BREAD

BRIE & RED ONION TART
WARM TART WITH WILD ROCKET, BALSAMIC GLAZE & CRANBERRY SAUCE

Mains

TRADITIONAL ROAST TURKEY
PIGS IN BLANKETS, SAGE & ONION STUFFING, ROAST POTATOES, HONEY-ROASTED CARROTS & PARSNIPS, BRAISED RED CABBAGE, SEASONAL GREENS, YORKSHIRE PUDDING & RICH GRAVY

SLOW-COOKED BEEF BOURGUIGNON
SERVED WITH CREAMY DAUPHINOISE POTATOES & TENDERSTEM BROCCOLI

PAN-SEARED SALMON FILLET
SET UPON A BED OF GREEN HERB RISOTTO, FINE BEANS & SAFFRON-DILL EMULSION

BUTTERNUT SQUASH & LENTIL WELLINGTON
ROAST POTATOES, HONEY-GLAZED CARROTS & PARSNIPS, BRAISED RED CABBAGE & SEASONAL GREENS

Pudding

TRADITIONAL CHRISTMAS PUDDING
SERVED WARM WITH BRANDY BUTTER

SPICED APPLE & CRANBERRY CRUMBLE
BAKED SEASONAL FRUIT TOPPED WITH GOLDEN CRUMBLE, SERVED WITH WARM CUSTARD

CHOCOLATE & ORANGE CHEESECAKE
DECADENT CHOCOLATE CHEESECAKE INFUSED WITH SUBTLE ORANGE ZEST

ARTISAN CHEESEBOARD
SELECTION OF FINE CHEESES, SAVOURY CRACKERS, FRESH GRAPES & SPICED FIG CHUTNEY

2 COURSES £33.00

3 COURSES £39.00

FROM 19TH NOV - 23RD DEC

£10 DEPOSIT REQUIRED, BOOKING ESSENTIAL