



Christmas Menu 2019

Three Course Menu from £26.95

Available for Dinner from Thursday 5th December – Saturday 21st December 2019

Available for Lunch on 11th / 12th / 13th / 18th / 19th / 20th December 2019

Starter

(Vg) Roasted Butternut Squash, Coconut & Chilli Soup served with Crusty Bread

(v) Creamy Wild Mushroom and Gorgonzola Bread Cup

(A) Flambéed King Prawn creamy Thermidor and Baby Spinach served with Parmesan Crisp

(v) Honey glazed Fig and Goats Cheese Brioche Bruschetta

Intermediary

(v)(A) Peach Sorbet with Chambord

Supplement of £3.00


Main Course

(A) Roasted Turkey Crown with Sage & Onion Stuffing, Pigs in Blankets, Roasted Potatoes, Carrots, and Brussels Sprouts, Braised Red Cabbage and Red Wine Gravy

(A) Slow braised Blade of Beef Bourguignon
with Buttered Garlic Mash, Tenderstem Broccoli and Parsnip Crisp

Baked Herb crusted Halibut served with creamy Spinach and Wild Mushroom Gnocchi

(Vg)(GF) Vegetable and Cranberry Loaf Roast with Roasted Potatoes, Carrots, Brussels Sprouts, Braised Red Cabbage and Vegetable Gravy

 Thai Prawn Red Curry with Peppers, Sugar Snap Peas and Pak Choi
with Cardamom, Chilli and Coriander Rice

(v) Vegetarian Paneer Option

Dessert

(v)(A) Calvados Crème Brulee

(v)(A) Traditional Christmas Pudding with Vanilla Seed Custard

(v) Warm Chocolate Brownie and Vanilla Ice Cream

(Vg)(A)(GF) Gin and Tonic Sorbet

To Finish

(v) Selection of Fine Cheese served with Biscuits and Red Onion Chutney
Supplement £19.95 for Four

(v) Vegetarian (N) Nuts (A) Alcohol (GF) Gluten Free  This dish is spicy

*After Dinner DJ Fitz available for bookings on the evenings of
6th/7th/13th/14th/20th/21st December*

**Advance Bookings will be required to pay a deposit of £10 per head
and complete a Pre Order Form for Food**