



Christmas Menu 2024

Three Course Menu £34.95

Available for Dinner from 5pm

Thursday 28th November – Saturday 21st December 2024

Available for Lunch by request for parties of Twenty Guests or more

Seating from 1.30pm

Starter

- 🍷 (Vg) Butternut Squash, Coconut and Chilli Soup served with Sourdough
- (v) Creamy Pesto and Tarragon Wild Mushroom Bread Cup
- (A) Flambéed King Prawn and Spinach Thermidor served with Parmesan Croute
- (v) Honeyed Baked Goats Cheese with toasted Brioche and Fig Chutney

Main Course

Roasted Lemon Herb Chicken Breast served with Roasted Herb New Potatoes, Roasted Carrots, Brussels Sprouts, Sage & Onion Stuffing, Pigs in Blankets and Gravy

Slow Roasted Honey Glazed Pulled Pork with Sage & Onion Stuffing, Roasted Herb New Potatoes, Roasted Carrots, Brussels Sprouts, braised Red Cabbage and Gravy

(v) Vegetable Puff Pastry Wellington with Sage & Onion Stuffing, Roasted Herb New Potatoes, braised Red Cabbage and Gravy

(A) Slow braised Blade of Beef served with Dauphinoise Potato, braised Red Cabbage, Green Beans and a Rich Bourguignon Sauce with Pearl Onions and Smoky Bacon

Oven baked Herb Crusted Haddock served with creamy Spinach and Wild Mushroom Gnocchi

🍷 Thai Red Curry with Pak Choi, Sugar Snap Peas and Peppers, served with Chilli, Coriander and Cardamom Basmati Rice
(v) Vegetarian with Paneer / (Vg) Vegan with Aubergine

Dessert

- (v)(A) Traditional Christmas Pudding with Custard
- (v) Warm Chocolate Brownie and Salted Vanilla Ice Cream
- (v) Panettone Bread and Butter Pudding with Custard
- (Vg) Mango Sorbet served with Passionfruit Liqueur

**Advance Bookings will be asked to pay a deposit
and complete a pre order form for food**

Full list of Allergens available by request

Whilst every care is taken to cater for diners with allergies, we prepare food in a kitchen with many allergens present and cannot guarantee that food will not contain traces of all allergens including Milk, Eggs, Wheat, Soybean, Nuts, Fish and Shellfish