



Christmas Menu 2022

Three Course Menu £32

Available for Dinner from Thursday 1st December – Friday 23rd December 2022

Available for Lunch on Friday 9th / Friday 16th / Thursday 22nd December 2022

Starter

- (v) Sweet Potato, Carrot and Ginger Soup served with Crème Fraiche and Sourdough
(Vg) Vegan option available
- (v) Creamy Stilton Wild Mushroom Bread Cup
- (A) Flambeed King Prawn Thermidor and Baby Spinach with Pumpkin Seed Bread
- (v) Goats Cheese, Squash and Caramelised Onion Shortcrust Pastry Tart with Pine Nuts

Intermediary

- (Vg)(A) Mango Sorbet with Passionfruit Liqueur
Supplement of £3.50

Main Course

- (A) Roasted Turkey Crown with Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, and seasonal Roasted Vegetables served with Red Wine Gravy
- (v) Vegetable Puff Pastry Wellington with Sage & Onion Stuffing, Roast Potatoes, and seasonal Roasted Vegetables served with Gravy
- (A) Slow braised Blade of Beef Bourguignon and rich Bacon, Mushroom Sauce with Buttered Garlic Mash, Seasonal Greens and crispy Kale
- Roast Chicken Supreme and creamy Tarragon Sauce served with Buttered Garlic Mash and Seasonal Greens
- Oven baked Herb crusted Salmon served with Tomato Salsa, Parmentier Potato and wilted Spinach
- Thai Red Chicken Curry with Peppers, Sugar Snap Peas and Pak Choi with Cardamom, Chilli and Coriander Rice
- (v) *Vegetarian Paneer Option / (Vg) Vegan option with Roasted Aubergine*

Dessert

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

All group bookings will be required to pay a deposit of £10 per head and complete a pre order form for food in advance