



Christmas Menu 2023

Three Course Menu £34.95

Available for Dinner from 5pm

Thursday 30th November – Saturday 23rd December 2023

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

Seating from 1.30pm

Starter

- ① (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

- Slow Roasted Honey Glazed Pulled Pork with Sage & Onion Stuffing,
Roasted Herb New Potatoes and Root Vegetables, served with Apple Sauce and Gravy
 - (v) Vegetable Puff Pastry Wellington with Sage & Onion Stuffing,
Roasted Herb New Potatoes and Root Vegetables served with Gravy
- (A) Slow braised Blade of Beef served with Buttered Garlic Mash, Seasonal Greens
and a Rich Bourguignon Sauce with Smoky Bacon
 - Roasted Chicken Supreme served with
Seasonal Greens, Buttered Garlic Mash and a creamy Tarragon Sauce
 - Oven baked Salmon Supreme served over creamy Tuscan Spinach
and Sun-dried Tomato Tagliatelle with Asparagus
- ① 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 Vanilla Seed Custard
 - (v) Warm Chocolate Brownie and Salted Caramel Ice Cream
- (v) Panettoni Bread and Butter Pudding with Vanilla Seed Custard
 - (Vg) Mango Sorbet served with Passionfruit Liqueur

**Advance Bookings will be asked to pay a deposit of £10 per head
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*