



CHRISTMAS MENU

2 Courses £27.50 / 3 Courses £32.50

STARTERS

Smoked Salmon & Cream Cheese Terrine, Pickled Fennel, Rye Crackers

Smoked Quail, Pomegranate, Radicchio, Frisee

Beetroot & Goats Cheese Tart, Walnut, Mix Leaves (v)

Salt Baked Swede, Wild Mushrooms, Parsnips, Herb Emulsion (vgn)

MAINS

Roast Turkey Breast, Prune Stuffing, Pigs in Blankets

Rarebreed Beef Brisket, Horseradish Sauce

Vegan Nut Roast, Sage & Onion Stuffing (vgn)

*(All the above served with roast potatoes, carrots, parsnips, brussel sprouts,
braised red cabbage, gravy)*

Roast Cod Fillet, New Potatoes, Samphire, Clams

DESSERTS

Christmas Pudding, Brandy Custard

Passionfruit & Pomegranate Trifle

Chocolate Orange Marquis, Hazelnut Brittle, Orange Sorbet

Spiced Ginger Loaf, Coconut Sorbet (vgn)

PRE ORDERS REQUIRED FOR ALL BOOKINGS, TWO WEEKS IN ADVANCE

All Dietary Requirements Catered For // For Full Information Regarding Allergens, Please Ask a Member of Staff