

Festive Menu

Available 27th Nov - 22nd Dec - Served between 12pm-3pm - Booking required

2 Course: £23.50

3 Course: £28.50

Mulled wine or spiced punch on arrival

STARTERS

Creamy wild mushroom soup

truffle oil, sourdough toasts

Seafood trio

slices of dressed smoked salmon, prawns marie rose, seafood pate with crostini

Festive fondue

Rich cheesy sauce, pigs in blankets, garlic bread strips

Stuffed Yorkshire pudding

beef brisket, horseradish cream, rich gravy

MAINS

Roast turkey

pigs in blanket, stuffing, rosemary & garlic roast potatoes

Honey & mustard glazed bacon loin

pea & potato mash, mulled cider jus

Salmon, leek & spinach en crouete

herb crushed new potatoes, dill cream cheese sauce

Butternut squash & sage risotto

Roasted winter vegetables, pine nuts

All served with maple glazed carrots & parsnips, mulled wine red cabbage

& sauteed green beans and brussel sprouts

DESSERTS

Traditional Christmas pudding

Brandy sauce

Spiced winter berry pavlova

Chantilly cream, dark chocolate shaving

Toffee apple crumble pie

Madagascan vanilla ice cream, toffee sauce

Chocolate panna cotta

espresso cream, hazelnut crumb, biscotti

Cheese & biscuits £2 supplement

Coffee/tea & mini mince pie to finish

Pre Order Form

How to book

If you would like to join us over the festive period please fill out the pre order form below or call on 01773 425915
We will take a £10 non-refundable booking fee per person
Must state any allergies or dietary requirements when booking

Number of guests:

Soup	Seafood trio	Festive fondue	Yorkshire pudding

Turkey	Bacon loin	Salmon	Risotto

Christmas pud	Pavlova	Apple crumble	Panna cotta

Cheese Board £2 Sup

Notes/Allergies