





Festive Menu

3 Courses £24.00 / 4 Courses £28.00 from 22nd Nov – 24th Dec

TO START

Roasted vine tomato and red pepper soup, warm bread and butter

Deep fried Brie on a walnut and honey dressed salad, Christmas chutney

Pan fried scallops on a pea and dill purée, black pudding and crispy bacon

Duck liver pate toasted brioche, mango salad, chutney

MAIN COURSE

Roast Turkey with all the trimmings Nut roast with all the trimmings (vg)

Pan fried salmon supreme, new potatoes, tenderstem broccoli, crayfish wine and cream sauce

Feather blade, chasseur sauce, creamed mash potatoes, fine beans and heritage carrots

Sweet potato, spinach, feta strudel, sauté potatoes, basil oil and red pepper cream sauce

DESSERTS

Christmas pudding brandy sauce (vg option available)

Chocolate bomb, Vanilla ice cream, toffee sauce

Sticky toffee pudding vanilla ice cream

Ice cream selection (Vanilla, chocolate, honeycomb, strawberry)

Cheese and biscuits

To finishCoffee and mince pie