

Christmas MENU

STARTERS

- Chicken Liver Pate with cranberry compote, bread and butter [GFA]
Celeriac, Truffle and Hazelnut soup with a crusty bread roll and butter [V/Ve/GFA]
Bloody Mary Prawn and smoked salmon Cocktail, served with bread and butter.
Duck Confit, served with pear, rocket, blackberry, orange, raspberry Vinaigrette. [GFA]
Stuffed Mushrooms with goats' cheese, walnut caramelised red onion and honey. [GFA] [V]

MAIN DISHES

- Roast Turkey with sage and cranberry stuffing, roasted carrot, pigs in blankets and turkey gravy. [GFA]
Beef Fillet with honey roasted carrots, parsnips and a whiskey peppercorn sauce. [GFA]
Garlic and Herb Cauliflower Steak with honey roasted carrots, parsnips, vegetarian gravy. [V/Ve on request]
Seabass Fillet with dill, samphire velouté and red pesto. [GFA]

All of the above served with Roast Potatoes, Seasonal Vegetables and Dauphinoise Potatoes

DESSERTS

- Steamed Christmas Pudding, served with brandy sauce.
Cheese and Biscuits, served with chutney and grapes. [GFA]
After Eight Chocolate Tart, served with mint chocolate ice cream. [GFA]
Vanilla and Honeycomb Cheesecake, served with toffee sauce and vanilla ice cream.

TEA & COFFEE

ALLERGEN INFO WITH PRIOR DISCUSSION WE CAN CATER FOR THOSE WITH FOOD ALLERGIES.
GFA = OPTION MADE WITH INGREDIENTS FREE FROM GLUTEN/ WHEAT AVAILABLE ON REQUEST. V = MADE WITH VEGETARIAN INGREDIENTS. VE = MADE WITH VEGAN INGREDIENTS OR VEGAN ON REQUEST. £90 PER PERSON | £45 PER CHILD UNDER 12. A NON-REFUNDABLE DEPOSIT OF £30 PER PERSON AND A FULL PRE ORDER FORM IS REQUIRED TO SECURE YOUR BOOKING.