

FESTIVE MENU 2022

AVAILABLE 1ST DECEMBER TO 30TH DECEMBER

2 COURSES £23.95

3 COURSES £27.95

ANTIPASTO

A SELECTION OF CURED MEATS, OLIVES IN HERB OIL, MOZZARELLA BALLS & CIABATTA

SOUP OF THE DAY

SERVED WITH WARM CIABATTA. PLEASE ASK FOR TODAY'S CHOICE

SMOKED HADDOCK & SPRING ONION FISH CAKES

WITH A SOFT BOILED EGG & WHOLEGRAIN MORNAY SAUCE

MUSHROOMS ON TOAST

GARLIC & HERB MUSHROOMS ON TOASTED CIABATTA TOPPED WITH AGED CHEDDAR*



ROASTED TURKEY CROWN

WITH PIGS IN BLANKETS, GOOSE FAT ROAST POTATOES, ROASTED CARROTS & PARSNIPS, SEASONAL GREENS, SAGE AND ONION STUFFING & RICH GRAVY

SLOW COOKED BEEF SHIN

WITH GARLIC & HERB MASH, ROASTED CARROTS & SHALLOTS

PAN-FRIED SALMON FILLET

WITH SAUTÉED NEW POTATOES, CAPERS, GREEN BEANS & WATERCRESS SAUCE

MUSHROOM & LEEK PARCEL

WITH GARLIC & CHIVE DUCHESS POTATOES, GREEN BEANS & CAULIFLOWER ALFREDO SAUCE



CHRISTMAS PUDDING

WITH CRÈME ANGLAISE

TREACLE TART

WITH CLOTTED CREAM

CHOCOLATE BROWNIE

WITH HAZELNUT BRITTLE & VANILLA ICE CREAM

RASPBERRY FRANGIPANE TART

WITH VANILLA ICE CREAM & DRIED RASPBERRIES



IMPORTANT INFO...

IF YOU HAVE A FOOD ALLERGY PLEASE INFORM US BEFORE PLACING AN ORDER. AS WE HANDLE MANY DIFFERENT FOODS IN OUR KITCHEN AND EVEN THOUGH EVERY CARE IS TAKEN, WE CANNOT FULLY GUARANTEE ANY OF OUR DISHES ARE COMPLETELY FREE FROM ALLERGENS.



SUITABLE FOR VEGETARIANS



VEGAN DISHES