



Christmas Menu

FROM 1ST
DECEMBER TO 24TH
DECEMBER

Starters

ROAST SQUASH & SPICE SOUP SERVED WITH WORM BREAD
SMOKED SALMON & LEMON CREME FRAICHE DILL WITH BROWN BLOOMER
DUCK LIVER PATES FIG CHUTNEY AND ARTISAN BREAD
CREAMY GARLIC MUSHROOM, TOASTED BAGUETTE (CAN BE VEGAN)
GOAT CHEESE ARRANCHINI WITH SPICE TOMATOES CHUTNEY

Main Courses

ROAST TURKEY WITH SAGE AND ONION STUFFING

ROAST POTATOES, CREAMY MASH POTATOES, PIGS IN BLANKET

SLOW-ROASTED SIRLOIN OF BEEF

ROAST POTATOES, CREAMY MASH POTATOES,

SEA BREAM

CRUSH NEW POTATOES, CAULIFLOWER CREAM, TENDERSTEM BROCOLI AND CAPERS & CHIVES SAUCE

WHISKY GLAZED BUTTERNUT SQUASH & PEARL ONION TART TATIN (VEGAN)

ROAST POTATOES, POTATOES COULIS

ALL SERVED WITH ROAST SEASONAL VEGETABLE, BRUSSEL SPROUT AND CHESTNUT WITH GRAVY

FESTIVE BURGER 8OZ PATE BEEF BURGER COS LATUE, GARKING, TOMATOES SPICES SAUCE SERVED WITH FRIES AND COLESLAW

10OZ SIRLOIN STEAK, FAT CHIPS CONFIT CHERRY VINE TOMATOES AND MUSHROOM & ONION RING (SUPPLEMENT £6.50)

Desserts

CLASSIC CHRISTMAS PUDDING WITH BRANDY SAUCE & RED CURRENT

STICKY TOFFEE PUDDING CUSTARD AND ICE CREAM (CAN BE VE)

BRANDY SNAP MIXED BERRY WITH CREAM CHANTILLY

CHOCOLATE & ORANGE CHEESE CAKE WITH BAILEY SAUCE

TREACLE TART AND CUSTARD

& MINCE PIE

12-8.00 TUESDAY TO THURSDAY

12-9.00 FRIDAY-SATURDAY

12-6 SUNDAY

PRE-ORDER REQUIRED ON BOOKINGS OF 10+ / £5 DEPOSIT PER PERSON DEPOSIT ON BOOKING OVER 6/ VEGAN OPTION ON REQUEST/ MENU

MAY ALTER DUE TO ECONOMIC CIRCUMSTANCE.

