



CHRISTMAS MENU 2018

TWO COURSES £21 | THREE COURSES £26

CAULIFLOWER, MATURE CHEDDAR & CHESTNUT SOUP (v)
WARM POACHED QUINCE, BLUE CHEESE, PICKLED WALNUTS, SHERRY &
RAISIN DRESSING (v) (vg option available)
GAME TERRINE, ORANGE & WHITE GRAPE CHUTNEY
PRAWN COCKTAIL, BLOODY MARY SAUCE

ROAST CROWN OF BLACK TURKEY,
ROAST PARSNIPS, POTATOES, PIGS IN BLANKETS, SPROUTS & CHESTNUTS,
CARROTS, CRANBERRY GRAVY, YORKSHIRE PUDDING
BRAISED SHIN OF BEEF,
HORSERADISH POTATO PURÉE, BUTTON MUSHROOMS & BACON
PAN ROASTED SALMON FILLET, NEW POTATOES, CHICKPEA CRUST,
SWISS CHARD, PESTO SAUCE
ROASTED BUTTERNUT SQUASH, SWEETCORN SPINACH & BLACK BEAN STEW,
CHESTNUTS, SWEDE MASH (vg)

CHRISTMAS PUDDING, CREAM or BRANDY BUTTER
MULLED POACHED PEARS, CHOCOLATE SAUCE, VANILLA ICE CREAM (vg
option available with berry compote)
BLACKBERRY & ALMOND TART, RUM & RAISIN ICE CREAM

*Available for advance bookings of 6 or more guests
A £10pp deposit and full pre-order will be required 1 week prior to booking.
Cancellation less than 48 hours before booking will result in deposit being retained.
Christmas Menu available Mon-Sat throughout December*