

CHRISTMAS Menu



STARTERS

Parsnip & apple soup
Hot crusty bread

Duck & chicken terrine
Chutney & salad

Mozzarella & truffle arancini
Seasoned tomato Provençal

British crab cake
*Crushed potato, spring onion & herbs,
baby gem, pickled cucumber, Marie Rose dressing*

Beetroot-cured salmon
Dill, lemon & caper dressing, crisp salad

MAINS

Traditional Christmas roast
*Turkey breast, stuffing, pig in blanket,
roast potatoes, seasonal vegetables and rich gravy*

Mushroom, cranberry, brie & spinach wellington
Roast potatoes, seasonal vegetables and a rich gravy

Roast halibut
*White wine, sun-blushed tomato, lemon & caper sauce,
fondant potato, samphire*

Black pudding stuffed porchetta
*Mash, braised carrots, caramelised onion
and sage jus*

DESSERTS

Baileys panna cotta
Chocolate ganache, florentine biscuit

Matcha & pistachio tiramisu
Blueberry compote

Sticky toffee pudding
Toffee sauce

Orange, cranberry & white chocolate cheesecake

Traditional Christmas pudding
Brandy sauce

3 COURSES
£34.95

2 COURSES
£29.95

MAIN ONLY
£22.95