



Christmas Party MENU

November 21 - December 21

Starters

Warm goats cheese and sweet potato salad

Chicken Pate

Crostini, red onion chutney,

Cured Sea Trout Tart

Beetroot gel, dill compressed cucumber, pickled fennel salad,
basil oil, Caviar

Main Course

Turkey Crown

Pork & sage stuffing, duck fat roasties, pig in blanket, turkey gravy.

Vegetarian Wellington

Sage & onion stuffing, garlic roasted potatoes, veg gravy.

Cod Putanesca

Celeriac puree, sauteed cabbage & bacon, Pork & apple sauce.

10oz Sirloin

Carrot & rosemary puree, truffled wild mushroom.

£5 Supplement

All main courses are served with Christmas vegetables on the side.

Dessert

White Chocolate Cheesecake

White chocolate crumb, Raspberry gel

Christmas Pudding

Brandy sauce.

Cheese Selection

Homemade chutney, grapes, celery & artisan crackers.

£5supp



Booking & Pre-Order Essential

2 course: £22

3 course: £27

