

# Festive Menu

AVAILABLE TUESDAY TO SATURDAY  
TWO COURSES £27.00 / THREE COURSES £34.00  
21ST NOVEMBER TO 30TH DECEMBER 2023

## Starters

Mushroom soup, chestnut & sage crumb, crispy onions, bread roll

Chicken terrine, spiced quince jam, crostinis

House smoked salmon, cream cheese, cucumber, lemon zest, cranberries, dill, crostinis

Tomato and basil baked in puff pastry, topped with burrata, balsamic glazed onions

Sage & onion croquettes, cranberry mayonnaise, crispy kale

## Mains

Turkey paupiette, turkey filled with stuffing wrapped in bacon,  
roast potatoes, seasonal vegetables & all the trimmings

Braised beef, beef fat roasted carrot, bacon, onion & mushrooms, mashed potatoes, gravy

Pan roasted seabream fillet, lentil ragu, braised leeks, leek root aioli

Nut roast, roast potatoes, seasonal vegetables

Mushroom risotto, fried mushrooms, mushroom ketchup

## Desserts

Christmas pudding, brandy sauce

Apple, pear & sage puff pastry, Backford Belles vanilla ice cream

Baileys cheesecake, pouring cream

Triple chocolate brownie, chocolate sauce, Backford Belles vanilla ice cream

Classic crème brûlée, shortbread biscuit

Cheeseboard, four cheeses, crackers, traditional accompaniments (supplement £3.50)

£50.00 DEPOSIT IS REQUIRED ON BOOKING  
PRE-ORDERS REQUIRED TWO WEEKS BEFORE BOOKING  
BALANCE PAYMENT REQUIRED 10 DAYS BEFORE BOOKING  
ONCE THE BALANCE HAS BEEN RECEIVED NO REFUNDS OR CREDITS WILL BE ISSUED