

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, bread roll (gfa)

Chicken terrine, house chutney, crostinis (gfa)

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

Tomato and basil baked in puff pastry, topped with mozzarella, 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 (gfa)

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

Pan roasted seabream fillet, lentil ragu, braised leeks, leek aioli (gfa)

Nut roast, roast potatoes, seasonal vegetables (gfa)

Mushroom risotto, fried mushrooms, mushroom ketchup (gfa)

Desserts

Homemade Christmas pudding, brandy sauce

Apple & sage puff pastry, Backford Belles vanilla ice cream

Baileys cheesecake, pouring cream (gfa)

Triple chocolate brownie, chocolate sauce, Backford Belles vanilla ice cream (gfa)

Classic crème brûlée, shortbread biscuit (gfa)

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

£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