

Festive Menu

2 COURSES £19.95/ 3 COURSES £24.95



STARTERS

Roasted butternut squash soup (V)

Served with Parmesan croutons & rustic bread

Filo baked fresh figs

Stuffed with peppered goats cheese served on a bed of winter salad

Ham hock & picked carrot terrine

Served with golden beetroot piccalilli & sourdough

Smoked salmon

Served on a crispy baguette with alioli topped with a quails egg & anchovies

Duck liver & gin parfait

Topped with thyme leaves & juniper berries served with seeded bread & toasted gherkins

MAINS

Turkey roulade

Stuffed with sage & onion sausage meat, served with goose fat roast potatoes, glazed carrots, honeyed parsnips, buttered brussel sprouts with crispy bacon & pigs in blankets

Pancetta wrapped cod

Served with lemony potatoes & crisp salad



Short rib of beef

Served with horseradish mash, glazed carrots & red cabbage served with a red wine jus

Walnut & Stilton risotto (V)

With roasted butternut squash in a port sauce topped with watercress

Squash & lentil wellington (V)

Wrapped in filo pastry, topped with paprika, onion seeds & parsley served with a green vegetable medley



DESSERTS

Trio of raspberry

White chocolate & raspberry cheesecake, a white chocolate cage filled with fresh raspberries served with a raspberry coulis

Baileys salted caramel profiterole sundae

Dairy ice cream, toffee sauce, drizzled with Baileys topped with cream & profiteroles & a salted caramel crunch

Homemade Christmas pudding

Served with brandy sauce

Apple, sultana & cinnamon strudel

A soft fruit centre wrapped in crisp filo pastry served with custard

Cheese & biscuits

Served with homemade chutney & grapes

Coffee & mince pie to finish

