

Starters

HOI SIN DUCK BAO BUNS

Shredded spring onion, cucumber, chilli and coriander

SMOKED SALMON RILLETE

*Sprinkled with poppy seeds and served with garlic olive oil crostini gf**

PARSNIP & APPLE SOUP

Topped with parsnip crisps & drizzled with a curry oil served with sourdough bread butter gf v*

PEAR SPINACH & BLUE CHEESE TART

Topped with dressed rocket and finished with a balsamic glaze v

BEEF BRISKET COTTAGE CROQUETTES

Topped with parmesan shavings and finished with truffle oil



Mains

TRADITIONAL TURKEY

*Served with duck fat roast potatoes, chipolata wrapped in bacon, pork sage and onion stuffing gravy & seasonal vegetables gf**

LAMB CUTLETS WITH A PISTACHIO HERB CRUST

Served with duck fat roast potatoes, honey roast carrot puree, garlic buttered broad beans & seasonal vegetables

MUSHROOM, SPINACH AND SQUASH WELLINGTON

Garlic tenderstem broccoli, olive oil garlic and rosemary roast potatoes & balsamic roasted tomato and chilli sauce v

BAKED COD LOIN WRAPPED IN PROSCIUTTO

Chorizo & butter bean ragu, basil oil & parmentier potatoes gf

CHICKEN SATAY SKEWERS

Honey, chilli and soy sauce marinated chicken skewers, served with rice, Asian style slaw & our homemade satay sauce



Desserts

CHRISTMAS PUDDING

*Served with brandy sauce v gf**

TRADITIONAL CHEESEBOARD (£3 SURCHARGE)

Selection of cheeses with biscuits & chutney gf v*

ORANGE POSSET

Plum compote, candied orange peel & shortbread biscuits

DARK CHOCOLATE AND MINT CHEESECAKE

White chocolate shard & a morello cherry sorbet gf v

SPICED APPLE "PUMBLE"

Apple pie with a crumble topping, served with vanilla custard v

ALL FINISHED WITH MINCE PIE & TEA/FILTER COFFEE

2 courses £ 32.50

3 courses £ 37.50

gf-gluten free gf-gluten free option available v-vegetarian
A vegan option is available upon request*