



Christmas Menu

2 courses £25.00 | 3 courses £29.95

STARTERS

Broccoli & stilton soup served with olive oil baked ciabatta bread (v)

Cumin butternut squash & lentil wellington served with rocket garnish (v, ve)

French goats cheese stuffed portobello mushroom dressed with diced tomatoes (v, gf)

Shell off tiger prawns cooked in garlic butter served on baked ciabatta

28 day matured seared beef served with tenderstem broccoli, wholegrain mustard mayonnaise, crispy garlic crisps finished with parmesan (gf)

King scallop & black pudding with champagne beetroot puree (gf)

Potted crab meat with beetroot mayonnaise served with avocado & baked ciabatta

MAINS

Free range turkey, marinated & pan roasted, stuffing, pigs in blanket, served with all trimmings, finished with red wine gravy (gf)

Roast duck leg, braised red cabbage, new potatoes finished with orange jus (gf)

Roast pork belly served on a bed of braised red cabbage and spiced red wine jus (gf)

Venison served with seasonal rustic vegetables finished with pan jus (gf) (£5 surplus)

Slow cooked lamb shank served with grilled vegetables, new potatoes and minted jus (gf)

Saffron baked salmon on a bed on creamy coconut risotto (v, gf)

Spiced baked aubergine served with coconut milk risotto (v, ve, gf)

DESSERTS

Christmas pudding with crème anglaise (v)

Raspberry & roses brownie served with chocolate sauce & vanilla icecream (v,ve,gf)

Chelsea crème brulee served with a mixed fruit compote & wafer (v,gf)

Cheesecake of the day served with vanilla icecream (v)

Selection of icecream & sorbet (v,ve,gf)

Selection of cheeses served with fruits chutney & biscuits (£5 surplus)