



CHRISTMAS MENU 2017

Starters

- Roasted butternut squash soup, chestnut cream, toasted pumpkin seeds
- Wild mushroom & spinach tart, rocket leaves, shaved parmesan & truffle oil
- Baked goats cheese wrapped in pancetta, red onion marmalade, slow roasted tomato, frisée leaves & toasted pine nut salad
- Ham hock, balsamic onion and parsley terrine, piccalilli & toasted sourdough
- John Ross smoked salmon, potato blini, beetroot & horseradish relish, sour cream & chives

Main

- Roasted crown of turkey, pigs in blankets, thyme & chestnut stuffing, duck fat roasted potatoes, bread sauce, cranberry sauce & gravy
served with fresh vegetables
- Slow braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions, potato gratin, French beans
- Twice cooked free range pork belly, spiced quince and apple compote, creamy mash, buttered kale, red wine jus
- Pan fried fillet of sea bream, chive potato cake, spinach, lobster & caper cream
- Sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, roasted red pepper sauce

Pudding

- Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce
- Toffee pudding, treacle toffee sauce, vanilla ice cream
- Dark chocolate & black cherry delicé, shortbread biscuit
- Passion fruit crème brûlée
- Banoffee sundae, banana and butterscotch ice cream, chocolate ice cream, toffee, granola nut crunch, hot chocolate fudge sauce
- Fresh pineapple & blueberries, mango sorbet

Three Courses – £29.95

For bookings of 10 or over a pre-order is required. Service not included.
Menu runs from Monday 27th November to Saturday 23rd December inclusive.
Menu available lunch & dinner Monday - Saturday & Sunday evenings, pre-orders only.