



CHRISTMAS MENU 2020

Starter

Roasted butternut squash soup, toasted pumpkin seeds
Wild mushroom, celeriac & sage tart, rocket & shaved parmesan
Grilled goats cheese, roasted beetroot & chicory salad, walnut vinaigrette
Slow cooked ham hock and smoked chicken terrine, Christmas chutney & toasted sourdough
John Ross smoked salmon, potato blini, beetroot & horseradish relish, sour cream

Main

Roasted breast & slow braised leg of turkey, Cumberland chipolata, bacon wrapped thyme & chestnut stuffing, duck fat roast potatoes, bread sauce, cranberry relish & gravy
Twice cooked free range belly of pork, crackling, spiced quince & apple compote, creamy mash, grain mustard & cider jus
Braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions & potato gratin
Pan fried fillet of sea bass, asparagus, pea & mint risotto, balsamic roasted cherry tomatoes
Vegan haggis, sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, tomato & red pepper sauce

All served with fresh vegetables

Pudding

Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce
Sticky toffee pudding, treacle toffee sauce, vanilla ice cream
Raspberry crème brulee, lemon shortbread biscuit
Black forest ice cream sundae with chocolate & vanilla ice cream, chocolate brownie, cherry compote & hot chocolate sauce
Fresh pineapple, strawberries & blueberries, passion fruit sorbet
British farmhouse cheeses, Christmas chutney, oatcakes & crackers

Two Courses - £24.95, Three Courses - £29.95
(service not included)

This menu is for advance bookings only and runs from Monday 30th November to Wednesday 23rd December. It is not available on Sunday lunchtimes.