



CHRISTMAS PARTY MENU 2023

Starter

Roasted plum tomato & fennel soup, basil pesto, aged balsamic

John Ross smoked salmon, spinach blini, beetroot & horseradish relish, sour cream, baby watercress, herb oil

Pressed pork, green peppercorn & parsley terrine, caperberries, crispy Serrano ham,
Christmas chutney, toasted sourdough

Cashel Blue cheese, cinnamon poached pear & endive salad, maple roasted walnuts, poppyseed dressing

Sautéed wild mushrooms, butternut squash, sage cream sauce, toasted sourdough

Main

Roasted breast & slow braised leg of turkey, bacon wrapped thyme & chestnut stuffing,
Cumberland chipolata, duck fat roast potatoes, cranberry relish, turkey gravy

Slow cooked beef in red wine, pancetta lardons, button mushrooms, baby onions & potato gratin

Twice cooked free range pork belly, spiced quince & apple compote, crackling,
creamy mash, cider and wholegrain mustard sauce

Pan fried fillet of sea bass, saffron, chive, parmesan & sunblushed tomato risotto,
grilled courgettes, crispy capers, herb oil

Vegan haggis, sweet potato, spinach & field mushroom Wellington,
tenderstem broccoli, wild mushroom & thyme sauce

All served with fresh vegetables

Pudding

Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce

Raspberry crème brûlée, lemon shortbread

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Banoffee sundae, salted caramel & chocolate ice cream,
fresh cream, banana, granola nut crunch, hot chocolate sauce

Fresh pineapple, strawberries & blueberries, passion fruit sorbet

Three Courses - £34.95 (service is not included)

Farmhouse cheeses, Christmas chutney, oatcakes & crackers for two £12.95

Coffee & mini mince pie £3.95

This menu is for advance bookings only and runs from Monday 27th November
to Saturday 23rd December. It is not available on Sunday lunchtimes.