

Festive Menu

Starters

- Oven Roasted Tomato & Sweet Potato Soup
with Homemade Bread Roll - **£6.95**
- Goats Cheese with Beetroot, Caramelised Red Onion Marmalade
& Balsamic Jus - **£8.00**
- Oak Smoked Salmon with Lemon, Capers
& Horseradish Cream - **£8.50**
- Pressed Ham Hock Terrine with
Apple Chutney - **£8.00**
- Glazed Crab Ravioli with Young Spinach
& Aged Parmesan 'Au Gratin' - **£8.50**
- Pan Fried Scallops wrapped in Pancetta with Picante Chorizo,
Black Pudding & Sweet corn Puree - **£9.95**

Main Courses

- Pan Roasted Rump of Lamb served with Ratatouille,
Creamed Potato, Pea Puree & Red Wine Sauce - **£19.95**
- Roast Breast of Duck with Artichokes, Pomme Puree,
Plum & Blackberry Sauce - **£19.95**
- Traditional Roast Turkey with all the Trimmings - **£18.95**
- 12-Hour Braised Shin of Beef served with Button Onions
Mushrooms & Red Wine Sauce - **£18.50**
- Pan Fried John Dory coated in Brioche Crumbs
with Dill & Lime Sauce - **£19.95**
- Baked Pepper with Provencal Vegetables
& Halloumi Cheese - **£15.95**



Desserts

- Christmas Pudding with Brandy Butter - **£8.00**
- Orange Posset with Homemade biscuits - **£8.00**
- Trio of Sorbets & Ice Creams - **£7.50**
- Chocolate Delight with Vanilla Ice Cream & Chocolate Sauce - **£8.00**
- Selection of Cheeses with Chutney & Biscuits - **£11.00**
- Tea or Coffee with Homemade Mince Pie - **£3.95**

