

Festive Menu 2018

Roasted Butternut Squash & Pepper Soup

(V/G) £6.50

Poached Pear with Blue Cheese, Crispy Croutons & Mulled Wine Syru

(V) £7.50

Crab Cake with Spring Onions, Young Spinach and Lemon Sauce

£8.00

Roast Pepper & Goats Cheese Terrine with Pickled Beetroot & Balsamic

(V/G) £7.00

Chicken Liver Parfait with Toasted Rustic Bread, Caramelised Red Onions

(G) £7.50

Pan Fried Scallops with Celeriac Puree, Pork Belly & Black Truffle Oil

(G) £9.95

*Roast Turkey Breast with Roast Potatoes, Stuffing, Sausage in Bacon,
Seasonal Vegetables & Gravy*

(G) £16.95

*Pan Fried Sea Bream served with Potato Terrine, Spinach, Marinated
Tomatoes, Dill & Citrus Emulsion*

(G) £17.95

*Succulent Pork Belly with Crackling, Bramley Apple Sauce, Dauphinoise Potato
& Black Pudding*

(G) £16.95

Provencal Vegetables Filo Parcel with Feta Cheese, Olives and Rocket Salad

(V) £15.95

*Local Fillet of Beef served With Potato Gratin, Fricassee of Mushrooms, Shallot
Puree & Horseradish Sauce*

(G) £27.50

*Roast Rump of Lamb with Piperade, Buttered Potato, Confit Tomato
& Rosemary Sauce*

(G) £19.95

Traditional Christmas Pudding with Brandy Butter

£7.50

Chocolate Fudge Cake with Vanilla Ice Cream & Chocolate Baileys Sauce

(G) £7.50

Trio of Fruit Sorbets

(V/G) £6.50

Orange Posset served with Homemade Viennese Biscuits

(V) £7.00

Selection of Cheese & Biscuits

(G) £11

(V): Vegetarian (G): Gluten Free

*Please inform a member of staff of any dietary
requirements you may have.*

