



Christmas Menu

(Available 1st - 24th December 2018)

Cauliflower and white truffle soup served with crusty local bread & butter

Chicory tart with a walnut & pear salad and deep fried blue cheese

Seared scallops on creamed leeks and bacon lardons with a crispy Parma ham shard

Ham hock and black pudding terrine with piccalilli and Melba toast

Traditional roast turkey with roasted potatoes, pig in blanket, chestnut and cranberry stuffing, bread sauce and rich turkey gravy

Venison steak on roasted root vegetables with a rich bacon & onion jus and crispy shallots

Fillet of sea bream with cauliflower puree, roasted cauliflower florets, hazelnuts, samphire and dill oil

Butternut squash and pearl barley short crust pastry pie topped with a rich onion gravy

Pork fillet with sautéed wild mushrooms, truffle croquettes, pencil crackling and a rich veal jus

All main courses are served with buttered seasonal vegetables and garlic and rosemary roasted new potatoes

Traditional Christmas pudding with brandy sauce

Brioche bread & butter pudding with lavender custard

Chocolate ganache torte with Cointreau cream

Mulled wine jelly with vanilla ice cream and shortbread

Main Course £15.95

Two Courses £20.95

Three courses £25.95