



Christmas Menu

This menu is available from 1st December until 24th December

*Celeriac and blue cheese soup served with crusty
local bread & butter*

*Chicken liver and chestnut pate with orange and clove
chutney and melba toast*

*Smoked salmon gravalax with baby watercress, beetroot
and crème fraiche*

*Goats cheese and cranberry tart, walnut and rocket salad,
hazelnut dressing*

*Traditional roast turkey with roasted potatoes, pigs in blankets, chestnut and
cranberry stuffing, bread sauce and rich turkey gravy*

*Confit duck leg with spiced red cabbage, redcurrant jus and
dauphinoise potatoes*

*Truffled wild mushroom and asparagus linguine topped with parmesan
shavings and toasted pine nuts*

Whole Plaice cooked in a crayfish tail and lemon butter

*Chicken supreme wrapped in Parma ham on creamed
butternut squash and leeks*

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



Traditional Christmas pudding with brandy sauce

Mulled wine poached pear with cinnamon ice cream

Vanilla Panna Cotta with charred orange segments

Chocolate and Cointreau mousse with strawberry and shortbread crumble

Cheese board with celery, chutney and biscuits

(£5 Supplement)

Main Course £14.95

Two Courses £19.95

Three courses £24.95