

SERVED FROM 1ST DECEMBER TO 24TH DECEMBER

FESTIVE MENU

STARTERS

Mushroom, roast garlic and spinach soup with toasted chestnuts and herb oil

Chicken liver pate, tomato and cranberry chutney, toasted brioche

Smoked salmon, horseradish and chive potato salad, citrus dressed watercress

Stilton, caramelized onion and pear tartlet, walnut and gem salad

MAINS

Traditional Roast Turkey with all the trimmings

Steak frites (med/rare), chargrilled 8oz rump steak, rosemary salted fries, tomato and rocket salad, black pepper and tarragon butter

Pan seared fillet of seabass, crushed potatoes, spinach, sundried tomato & shallot dressing

Roast butternut squash and red pepper risotto, crispy parsnip & sage leaves

DESSERTS

Christmas Pudding, brandy custard, redcurrants

Milk chocolate orange cheesecake, salted caramel ice cream, whisky caramel

Steamed raspberry sponge, lemon meringue ice cream

A trio of homemade ice cream – cinnamon, blackberry ripple, chocolate orange

Cheeseboard – a selection of 4 cheeses, crackers, red grapes and chutney

1 COURSE £20 | 2 COURSE £27 | 3 COURSE £34



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