



Christmas Menu

STARTERS

Roasted tomato & basil soup with granary bread
Chicken liver & brandy pate, chutney & granary toast
Breaded Brie wedges, mixed leaf salad & cranberry coulis
Goats cheese & red onion tart, cherry tomato salad & balsamic dressing
Salmon gravadlax with rocket leaves & horseradish crème fraiche

MAIN COURSES

Roast turkey crown, sausage stuffing & pigs in blankets
Sirloin of roast beef with Yorkshire pudding
Slow roast belly pork with crackling & apple cider gravy
Roasted hake fillet with lemon cream sauce
Cashew & cranberry nut roast, wild mushroom gravy (VG)

*All served with roasted potatoes, honey parsnips,
fresh market vegetables & buttered sprouts*

DESSERTS

Traditional Christmas pudding with brandy sauce
Sticky toffee pudding, spiced rum toffee sauce & custard
Lemon curd cheesecake with double cream
Mulled wine poached pears, Madagascan vanilla ice cream
Cheese & biscuits with onion chutney & celery

TWO COURSES £28

THREE COURSES £32

Available from 1st November 2023 to 24th December 2023

