

Christmas Menu

STARTERS

Roasted sweet potato & red pepper soup with crusty bread
Ham hock terrine with piccalilli & granary toast
Whole rosemary baked camembert with onion chutney & dipping bread
Crayfish cocktail, gem lettuce & lime aioli
Honey baked goats cheese on a fig & balsamic salad

MAIN COURSES

Roast turkey crown, sausage stuffing & pigs in blankets
Grilled ribeye steak roast with Yorkshire pudding & gravy
Slow roast belly pork with crackling & cider gravy
Poached salmon fillet, buttered kale & lemon cream
Cashew & cranberry nut roast with Yorkshire pudding (V)

*All served with garlic & thyme roast potatoes, honey parsnips,
seasonal market vegetables & buttered sprouts*

DESSERTS

Traditional Christmas pudding with brandy cream
Apple & cinnamon crumble with vanilla custard
Lemon posset with shortbread biscuits
Salted caramel chocolate brownie with ice cream & honeycomb
Black forest cheesecake with pouring cream

TWO COURSES £30

THREE COURSES £35

Available from 15th November 2024 to 24th December 2024

