



CHRISTMAS MENU

2 COURSE £29 | 3 COURSES £34

STARTERS

CHILLI BUTTER SCALLOPS

with smoked pancetta & garlic aioli

CAULIFLOWER & WALNUT SOUP

with toasted sourdough

BAKED CAMEMBERT

with sundried tomato & toasted bread

PORK & CHICKEN LIVER PÂTÉ

with toast & a dressed side salad & onion marmalade

MAIN COURSE

TURKEY PAUPIETTE

with roasted potatoes, baby carrots parsnip, yorkshire pudding & pigs in blankets
accompanied with a side of red cabbage, broccoli, cauliflower, swede & green beans

LAMB RUMP

with dauphinoise potatoes, sauteed cabbage & a pea & mint puree
accompanied with a side of red cabbage, broccoli, cauliflower, swede & green beans

DUCK BREAST

with a cherry sauce, fondant potatoes & roast parsnip
accompanied with a side of red cabbage, broccoli, cauliflower, swede & green beans

BAKED HAKE

with a caper & lemon butter sauce, roasted new potatoes & winter greens

CHESTNUT ROAST

with a side of red cabbage, broccoli, cauliflower & green beans

DESSERT

TRADITIONAL CHRISTMAS PUDDING

with brandy butter & topped with cherries

HOMEMADE CHOCOLATE ORANGE BROWNIES

with vanilla ice cream

TRIO OF MINCE PIES

served brandy butter, cherries & vanilla ice cream

PEAR & CARAMEL CHEESECAKE

with vanilla ice cream, berries & caramel sauce

Please ask us about allergens & allergen alterations