

Christmas Menu

We require a £10 per person non refundable deposit. This can be done in the form of cash, debit or credit card. We are unable to accept cheques of any kind.

We will require your menu choices at least one week before your booking date.

Let us know of any dietary requirements.

2 course £19.50, 3 course £24.50. Add a glass of Prosecco on arrival £4

Starters

Spiced Roast Parsnip Soup with Creme Fraiche served with Root Vegetable Crisps & Crusty Bread

Duck Liver Pate served with Fig Chutney, Rocket & Toasted Ciabatta

Venison Scotch Egg in Panko Breadcrumbs served with pickled Watercress & Piccilli

Brie & Basil Puff Pastry Parcel served with a Winter Berry Jam & a Micro Salad

Smoked Mackerel Fillets served with a warm Sweet Potato & Tomato Salsa

Mains

Roast Turkey Parcel with Streaky Bacon wrapped Chipolatas served with Roast Potatoes & Seasonal Winter Vegetables

Pan Fried Duck Breast with Dauphinois Potatoes, a Roasted Plum Jus & Seasonal Winter Vegetables

Pan Fried Fillet of Seabass on a Butter Bean Cassoulet

Nut Roast Parcel served on a bed of Ratatouille

Sweet Potato Tagine with Mint & Pomegranate Couscous

Dessert

Christmas Pudding & Brandy Sauce

Chocolate Orange Brioche Bread & Butter Pudding served with Custard

Baked White Chocolate & Cranberry Cheesecake with Cranberry Compote, Star Anise dust & Vanilla Ice Cream

Poached Pear in Mulled Wine , Quince Jelly & Vanilla Ice Cream

British Cheese Board with Celery dipped in Honey & Sesame seeds, Winter Chutney & Fresh Figs