

**Christmas Menu & Booking Form**

*Served from 1st December until 24th December  
(pre-order only)*

*2 Courses £19.95      3 Courses £25.95*



Wild Mushroom Consommé with a Chestnut Ravioli (V)

Homemade Corned Beef with a Sweet Mustard Cream, Pickled Celery  
& Toasted Sourdough Bread

Roasted Baby Beetroot & Heritage Carrots with a Goats Cheddar Crisp  
& Beetroot Mousse (V)

Trio of Sea food; Smoked Haddock & Leek Croquette with Lemon Mayonnaise,  
Mackerel Pate on Toast, Sloe Gin Cured Smoked Salmon with Pickled Samphire



Traditional Turkey Roast with Pig in Blanket, Stuffing, Roast Potatoes,  
Vegetables & Gravy

Hailey Farm Saddle of Lamb stuffed with Lamb Sausage, Lamb Bacon, a Potato Cake  
Winter Vegetables & A Madeira Sauce

Whisky Cured Salmon with a Potato Terrine, Spinach  
& A Scandinavian Style Prawn Salad

Nut Roast with Braised Red Cabbage, Sprouts, Roasted Carrots & Piccolo Parsnips,  
Hasselback Potatoes & A Red Wine Sauce (V)



Mincemeat Crumble Tart with Ginger & Cinnamon Custard  
& Brandy Butter Ice Cream

Citrus Panna Cotta with Toasted Meringue & Gingerbread Crumble, Fruit Segments &  
Lemon Sorbet

Chocolate Truffle Cake with Pistachio Ice Cream & Hazelnut Brittle

Artisan Cheese & Biscuits with Homemade Pear Chutney

