

Christmas Menu & Booking Form

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

2 Courses £19.95 3 Courses £25.95



Potato & Leek Broth with Herb Dumplings (V)

Cured Ham with a Cheese & Onion Croquette & Piccalilli Salad

Roasted Beetroot & Pickled Apple Salad,
with Beetroot & Coconut Mousse & a Hazelnut Dressing (V)

Scandinavian Shellfish Cocktail on Toasted Sourdough Bread



Traditional Turkey Roast with Sage & Onion Sausage Meat Stuffing,
Pig in Blanket, Roast Potatoes, Vegetables & Gravy

Venison Leg Steak with a Mini Venison Pie and Winter Greens

Truffle Potato Terrine with Wild Mushroom Puree, Roasted Carrots,
Piccolo Parsnips, & a Parsley & Garlic Arancini (V)

Cider Cured Seabass with Fish Cake Bites, Cauliflower Puree,
Dill Crushed New Potatoes & an Apple & Celeriac Remoulade



Mincemeat & Apple Lattice Tart with Brandy Ice Cream

Almond Milk Rice Pudding with a Spiced Fruit Compote
& an Olive Oil Shortbread Crumb

Chocolate Mess - White Chocolate Mousse, Crumbled Brownie, Chocolate Sauce,
Ice Cream & Homemade 100's & 1000's

Artisan Cheese & Biscuits with Frozen Grapes & Homemade Fig Jam
(Cheese & Biscuits requires a supplement of £2.00)

