

FESTIVE MENU

12 NOON - 8.00PM

STARTERS

Spiced parsnip soup, root vegetable crisp (V)

Lightly poached sea trout, pickled cucumber, soy,
lime & chilli dressing (GF)

Duck rillettes terrine, brioche toast, orange & cranberry jam

MAINS

Roast turkey, wrapped chipolata, chestnut & thyme stuffing,
pan gravy

Braised venison, parsnip & apple puree, crispy smoked bacon (GF)

*All the above served with roast potatoes, sprouts & bacon,
carrot & swede mash, mustard glazed parsnips*

Pan fried hake, chorizo & white bean cassoulet, crispy kale (GF)

Roast butternut squash, spinach & goats cheese risotto,
toasted almonds (V) (GF)

DESSERT

Traditional Christmas pudding, brandy sauce (V)

Warm Grand Marnier & almond tart, cinnamon anglaise (V)

Trio of chocolate mousses, berry compote (GF)

Selection of British cheeses, green tomato chutney,
artisan crackers - £2.00 supplement

2 courses
£23.00 per person

3 courses
£28.00 per person