

Christmas Menu

2 Courses: £19.50 3 Courses: £23.50

Starters

- Cream of White Onion, Cider and Thyme Soup served with Warm Ciabatta Bread *^(V)
Smoked Salmon and Prawn Tian with Lemon Crème Fraiche and Rocket Salad *
Creamy Garlic Mushrooms on Toasted Brioche with a Blue Cheese Topping ^(V)
Duck Liver and Orange Pâté with White Toast and a Spicy Gooseberry Chutney *

Mains

- Roast Turkey with Cranberry Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables and Pan Gravy
Braised Daube of Beef with a Red Wine, Bacon and Mushroom Jus, Roast Potatoes and Seasonal Vegetables *
Pan Fried Fillet of Hake with Cream of Lobster and Tarragon Sauce, Crushed New Potatoes and Dressed Salad *
Chestnut, Parsnip and Cranberry Tarte Tatin with Caramelised Red Onion and Madeira Jus, Roast New Potatoes and Seasonal Vegetables ^(V)

Desserts

- Christmas Pudding with Brandy Sauce
Caramelised Apple Pie with Crumble Topping served with Custard ^(V)
Baileys Cheesecake with Coffee Cream
Oreo Cookie Crumble Slice with Lovingtons Vanilla Ice Cream

To book your table, call us on 01747 440077

* Gluten Free ^(V) Vegetarian

Pre-order only. £5 (non-refundable) deposit per person. Must be booked 2 weeks in advance.

Promotional vouchers cannot be used on the Christmas meals. Food allergies must be declared, because food is prepared in a kitchen where nuts, gluten and other allergens are present. We reserve the right to withdraw, amend or change this menu without prior notice.