CHRISTMAS DAY

THREE COURSE £60.00 CHILDREN (UNDER 12) £30.00
PRE-ORDER & £10 DEPOSIT PER PERSON REQUIRED

FULL PAYMENT REQUIRED BY 1ST DECEMBER
(NON REFUNDABLE)

STARTERS

JERUSALEM ARTICHOKE SOUP
bread & butter (V) (GFO)

WILD MUSHROOM FRICASSEE
garlic focaccia, gran moravia (V) (GFO)

DUCK & FIG TERRINE
fig chutney, bread & butter

PAN FRIED SCALLOPS
pea puree, chorizo crumb, cauliflower

MAIN COURSE

ROAST TURKEY
pigs in blankets, stuffing, honey roasted parsnips, carrots, brussel sprouts & gravy

BRAISED BLADE OF BEEF
button mushrooms, shallots, horseradish mashed potato, red wine gravy

SMOKED HADDOCK
colcannon mash, greens, poached egg, parmesan glaze sauce

RACK OF LAMB
dauphinoise potato, braised red cabbage, greens, redcurrant jus

BAKED GNOCCHI
ratatoullie tomato sauce, cheddar, mozzarella, fresh basil (V)

ROASTED BABY CAULIFLOWER
lightly spiced, roast potatoes, carrots, green beans (VE) (V)

PUDDINGS

CHRISTMAS PUDDING
brandy sauce (V)

STICKY TOFFEE PUDDING
salted butterscotch sauce, vanilla ice cream (V)

LEMON TART
chantilly cream (V) (GF)

BAKED CAMEMBERT
spiced cranberry jam, crusty bread (V)

BOXING DAY

THREE COURSE £25.00
£10 DEPOSIT PER PERSON REQUIRED
AVAILABLE 12-9PM

STARTERS

SOUP OF THE DAY
mini granary loaf & butter (V) (GFO)

WILD MUSHROOM FRICASSEE
garlic focaccia, gran moravia (V) (GFO)

DUCK & FIG TERRINE
fig chutney, bread & butter

CRISPY BABY SQUID
lemon & black pepper mayo

MAIN COURSE

ROAST BEEF
roast potatoes, yorkshire pudding, pork stuffing, honey glazed root vegetables & buttered greens

PORK BELLY
roast potatoes, yorkshire pudding, pork stuffing, honey glazed root vegetables & buttered greens

FISH & CHIPS
battered haddock, tartare sauce, mushy peas, hand-cut chips, lemon (GF)

BUTTERMILK CHICKEN BURGER
gem, tomato, onion, lemon & black pepper mayo, brioche bun, slaw, sweet potato fries

SALMON FILLET
new potatoes, samphire, cherry tomatoes, dill, lemon and black butter (GF)

BAKED GNOCCHI
ratatoullie tomato sauce, cheddar, mozzarella, fresh basil (V)

ROASTED BABY CAULIFLOWER
lightly spiced, roast potatoes, carrots, green beans (VE) (V)

PUDDINGS

CHOCOLATE BROWNIE
chocolate sauce, praline ice cream (V)

TREACLE TART
clotted cream (V)

STICKY TOFFEE PUDDING
salted butterscotch sauce, vanilla ice cream (V)

LEMON TART
chantilly cream (V) (GF)

ICE CREAMS & SORBETS
three scoops of your choice (V) (VE) (GF)

all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions don't always mention every single ingredient, so just ask if you're unsure. please note that allergens contained within our condiments are not included in the allergen information. please inform our team of your specific allergy or dietary requirement