

Chicken & Apricot terrine (GF) sauce soubise, crispy capers, red sorrel

Remoulade of poached & smoked Salmon, (GFO) dill, crostini, baby watercress

Chefs Soup of the day (V, VE, GFO)

petit pan, smoked butter

MAINS

Roasted Turkey crown (GFO)
Roast potatoes, apricot & cranberry stuffing, pigs in blankets, roasted roots, sauteed greens, jus

Mushroom, Brie & Cranberry Wellington (V) Pomme puree, tenderstem brocolli, mushroom veloute

Pan fried Seabass (GF)
Petit potatoes, chive buerre blanc, wilted spinach, chive oil

Steak burger (VEO) Crispy bacon, melted Brie, cranberry & bacon jam, skin on fries

DESSERTS

Chocolate orange truffle torte, blood orange sorbet (GF, VE)

Christmas Pudding, brandy sauce (VE)

Spiced rum & pear crumble, coconut custard (V)

Festive Fayre Menu is not to be used in conjunction with any other offers or discounts.

£5 per head deposit required upon booking. Pre-orders required.

All payments are non-refundable



Roasted Cauliflower and garlic soup artisan bread, butter

Pulled Turkey taco red cabbage slaw, cranberry sauce, pecan & bacon crumb, baby watercress.

Brie and Beetroot tart truffle oil, pickled onion, beetroot salad.

MAINS

Roasted Turkey Crown
roast potatoes, apricot & cranberry stuffing, pigs in blankets, roasted roots, sautéed greens, jus.

Braised Blade of Beef pomme purée, sprouts, cabbage and bacon, charred carrot, bordelaise sauce.

Celeriac Tart Tatin seasonal greens, chive beurre blanc.

Pan roasted loin of cod roasted vine tomatoes, tenderstem brocolli, white wine cream sauce, petit potatoes.

DESSERTS

Christmas Pudding, brandy sauce, red currants.

Pannetone bread and butter pudding, vanilla custard.

Creme brûlée cheesecake, fruit compote, caramel sauce.

Christmas Day Menu is not to be used in conjunction with any other offers or discounts.

Full payment required upon booking. Pre-order by 1st December.

Unfortunately we are unable to accommodate special requests on this day.

All payments are non refundable

Call 01564 785252