



CHRISTMAS 2019
TWO COURSE £25 | THREE COURSE £30

STARTER

Celeriac soup, vanilla apple & warm crusty bread
(GF on request)

Ham hock terrine, piccalilli, bread crisp

Sushi platter for one – spicy tuna roll, salmon & avocado roll
Roasted pumpkin, squash & chestnut salad, pear, crispy kale,
orange dressing (VG, GF)

MAIN

Roasted turkey breast, sausage meat & apricot stuffed leg, duck fat roast
potatoes, plus all the trimmings

*Dry aged 6oz fillet of beef, grilled mushroom, tomato, chips, choice of
bearnaise or peppercorn sauce (GF) *£7 supplement

Pan roasted monkfish tail, bombay potato, coriander, baby corn & fine
beans (GF)

Slow braised lamb shoulder, mash potato, roast carrot, pickled red
cabbage (GF)

Miso baked aubergine, cous cous salad, tomato & red onion salsa (VG)

DESSERT

Christmas Pudding, brandy custard, red currants

Lemon posset, fennel biscotti, spiced fruit compote

Sticky toffee pudding, toffee sauce, vanilla ice-cream

Chocolate mousse, caramelised banana, mint, brandy
snap, passionfruit jelly (VG)

*Local cheeses & biscuits, chutney *£2 supplement