



2021 Christmas Menu

3 Courses - £35.00 per Adult

Available Wednesday 24th November until Thursday 23rd December 2021 (excluding Sundays)



Complimentary glass of Mulled Wine on arrival

Starters

- 🎄 Spiced Butternut Squash Soup *bacon, focaccia (v*) (ve*) (gf*)*
- 🎄 King Prawn, Smoked Salmon *marie rose sauce, brown bread (p) (gf*)*
 - 🎄 Apple and Sage Scotch Egg *red onion chutney*
 - 🎄 Breaded Brie *redcurrant sauce (v)*
- 🎄 Cranberry and Chilli Glazed Chicken Wings *sesame seeds*

Mains

- 🎄 Roast Turkey Crown *fondant potato, pig in blanket, chestnut and redcurrant jus (gf)*
- 🎄 Confit Duck Leg *garlic mash, red wine and rosemary jus (gf)*
- 🎄 Cobnut and Cheddar Crusted Salmon *crushed new potatoes, wild mushrooms (gf*)*
- 🎄 Goats Cheese and Cranberry Tart *garlic crumb, swede & carrot mash, pine nut pesto (ve*) (v)(gf*)*
- 🎄 Braised Beef Bourguignon *baby onions, mushrooms, bacon lardons, horseradish mash (gf)*

All served with winter greens and braised red cabbage.

Desserts

- 🎄 Classic Christmas Pudding *brandy butter*
- 🎄 Sticky Toffee Pudding *toffee sauce, clotted cream*
- 🎄 Dark Chocolate and Raspberry Cheesecake *chocolate ice cream*
- 🎄 Selection of Cheese and Crackers *apple and ale chutney, celery & apple*
- 🎄 Clementine Crème Brûlée *chocolate shortbread (gf*)*



**Adaptations required, please ask a member of staff for details.*

Enjoy a complimentary Tea or Coffee whilst you sit and let your dinner go down!

To Book we would require a non-refundable £10.00 pp deposit plus a pre-order 2 weeks prior.