



CHRISTMAS MENU

4 COURSES

ADULTS - £90 *Includes a welcome glass of prosecco*

CHILDREN - £40 *Includes a gift from Santa*

STARTER

Roast Parsnip & Chestnut Veloute

served with truffle oil, parsnip crisps & sourdough

Langoustine & Crayfish Cocktail

served with heritage tomatoes & smashed avocado

Duck Liver Parfait

served with plum & orange chutney and toasted brioche

Herb Crusted Crottin of Goats Cheese

served with roasted beetroot, pine nut pesto & crostini

MAIN

Butter & Thyme Roast Breast of Turkey

with chestnut & cranberry stuffing, duck fat roast potatoes and bread sauce

In House 30 Day Dry Aged Roast Aberdeen Angus Sirloin of Beef

served with dauphinoise potatoes and honey & mustard roast parsnips

Roast Breast of Gressingham Duck

with confit leg ragu, fondant potato & Koffman's cabbage

Pan Roast Loin of Cod

served with braised leek pomme puree, nutmeg spinach and a lobster bisque

Roast Winter Vegetable & Nut Wellington

with duchess potatoes, purple sprouting broccoli and a tarragon beurre blanc

All served with lashings of red wine gravy & homemade pigs in blankets

DESSERT

Christmas Pudding *served with brandy sauce*

Chocolate Orange Cheesecake *served with cointreau jelly & amaretto icecream*

Pear & Almond Tart *with clotted cream and wildflower honey*

CHEESE

Selection of Five Cheeses

served with Christmas cake, house chutney, truffled honey & crackers

Due to current restrictions we cannot guarantee which area of the restaurant you will be seated.
We require 50% payment on booking, and the remainder on the day, and a pre order of your food in advance.
Other terms & conditions may apply, but you will be informed.