

FESTIVE MENU

Set Menu Two Course £19.95 and Three Course £23.95 Available from 1 December 2018

To Start

Wild Mushroom and Chestnut Soup

Poached Pear, Fig and Stilton

Rudolph Carpaccio with crushed Pistachio, Olive oil and Micro Pea Shoots

Tempura Prawns with Aioli and Sweet Chilli Dip

Refreshing Champagne Sorbet

Mains

Turkey Crown, Pigs in Blanket, Devils on Horseback and all the Trimmings

Venison Loin served with Red Wine Jus and Dauphinoise Potatoes and Seasonal Vegetables

Nut Roast with all the Trimmings

Herb Crusted Salmon served with Boiled potatoes, White Wine, Cream, Chive sauce and Chargrilled Asparagus

To Finish

Christmas Pudding with Homemade Brandy Sauce

Eton Mess

Sticky Toffee Pudding with Custard / Toffee Crunch ice-cream

Cheeseboard - A selection of Cheeses and Chutneys

If you suffer from a food allergy or intolerance, please inform a member of the team.