



Christmas Menu

2 courses £ 29.95 / 3 courses £ 34.95

CHAMPIGNON GRATINEE (V)

Portobello and chestnut mushrooms baked in a creamy sauce and topped with mature cheddar. Gratinated in the oven

PRAWN & CRAB RAVIOLI

Delicate pasta parcels filled with succulent prawn and crab, served in a rich, creamy seafood bisque

CELERIAC, HAZELNUT & TRUFFLE SOUP (V)

Hearty, comforting nutty celeriac soup with a depth of flavour. Served with a wedge of warm ciabatta and butter

SCOTCH EGG

Homemade Scotch egg, tossed greens & red pepper coulis

ROAST TURKEY

Served with pigs in blanket, stuffing, roast potatoes & seasonal vegetables

GRILLED SEABASS

Wilted tender stem broccoli, roasted new potatoes with beurre blanc and tomato confit

DUCK BREAST

Pan seared, sous vide duck breast. Served with dauphinoise potatoes, carrots, green beans and red wine jus

SIRLOIN STEAK

10oz Sirloin steak cooked to your liking and served with peppercorn sauce, salad garnish and fries

MUSHROOM RISOTTO

A creamy, umami packed risotto loaded with exotic mushrooms and a parmesan crisp

FESTIVE XMAS PUDDING ETON MESS WITH BAILEYS CREAM

CHOCOLATE ORANGE FONDANT

BAILEYS CREME BRULEE

