

Festive Menu

1 course - £19 ❄️ 2 courses - £27 ❄️ 3 courses - £34

YULETIDE BEGINNINGS

Honey Roast Butternut Squash Soup (VG, GF on request)

Toasted pumpkin seeds, warm bread roll

Duck Liver Parfait (GF on request)

Home smoked duck livers blended into a smooth parfait, orange & cranberry chutney, ciabatta croutes

Crab & Crayfish Arancini (GF on pre order only)

Panko rolled risotto balls filled with crab & crayfish tails, seafood bisque, lemon crème fraiche

Beetroot & Goats Cheese Tartlet (VG on request)

Caramelised onions, beetroot & goats cheese in a pastry case, toasted pine nuts, red pesto & rocket

Cured Beef Crostini

Home cured beef fillet slices, wholemeal crostini, whipped horseradish cream, rocket, wholegrain vinaigrette

THE MAIN EVENT

Roast Turkey (GF on request)

Rolled turkey breast, wrapped in smoked bacon & herbs, pig in blanket, cranberry stuffing, roast potatoes, roast root vegetables, buttered sprouts & rich meat gravy

Pork Loin (GF on request)

Roast pork loin with honey & mustard crumb, sage & onion stuffing, crispy crackling, roast potatoes, roast root vegetables, buttered sprouts & rich meat gravy

Braised Beef Short Rib (GF on request)

Slow cooked with red wine, thyme & garlic, Yorkshire pudding, roast potatoes, roast root vegetables, buttered sprouts & rich meat gravy

Salmon Fillet (GF on request)

Baked salmon fillet, crushed caper potatoes, roast root vegetables, buttered sprouts champagne sauce & caviar

Parsnip & Wild Mushroom Wellington (VG, GF on pre order only)

Caramelised parsnips, sautéed mushrooms, shallots & chestnuts, butterbean and truffle puree, wilted spinach, wrapped in puff pastry, roast potatoes, roast root vegetables, buttered sprouts & vegetarian gravy

A SWEET SLEIGH RIDE

Christmas Pudding Basket

Cointreau soaked Christmas pudding in a filo basket, sweet brandy cream

Cheese & Crackers (GF on request)

Duo of local cheeses, crackers, spiced mulled wine chutney, grapes, candid walnuts

Apple & Raisin Turnover (VG on request, GF on pre order only)

Stewed apples & raisins in rum and cinnamon, cased in puff pastry, clotted cream, spiced mulled wine chutney

Chocolate Sponge

Bitter chocolate sponge, layered with chocolate ganache, finished with Chantilly cream, fudge sauce, honeycomb pieces, raspberry compote

Pecan Tart (VG on request)

Sweet coconut & pecans in a pastry case served warm, vanilla ice cream, salted dark chocolate sauce

