

christmas menu

starters

Parsnip & Fennel Soup (GF & VG on request)

Roast parsnip & fennel glazed with golden syrup, celeriac crisp

Duck Spring Roll

Confit pulled duck leg wrapped with peppers, chilli and pak choi, sweet chilli dipping sauce, Asian style slaw & toasted sesame seeds

Crayfish & Crab Thermidor Tartlet (GF on request)

Crayfish & crab meat, Gruyere & parmesan cheese sauce in a pastry case

Butternut Squash, Chestnut & Sage Cake (GF, VG)

Roast squash & chestnut cake pan fried, orange dressing, pumpkin seeds

Venison Pastrami (GF)

Home cured & smoked venison loin thinly sliced, pickled red onions & cherry tomatoes, rocket

main courses

Turkey Breast (GF on request)

Turkey breast rolled in herbs & smoked bacon, pig in blanket, cranberry stuffing, roast potatoes, roast root vegetables, buttered sprouts, gravy

12 Hour Braised Beef (GF on request)

Pressed pulled beef, caramelised shallot, celeriac & potato mash, Yorkshire pudding, roast root vegetables, buttered sprouts, gravy

Gammon Medallion (GF on request)

Orange & cranberry glazed gammon medallion, Yorkshire pudding, roast potatoes, roast root vegetables, buttered sprouts, gravy

Sweet Potato & Spinach Pithivier (VG on request, GF on pre order)

Puff pastry parcel filled with sweet potatoes, spinach & cranberry, roast potatoes, roast root vegetables, butter sprouts, vegetarian gravy

Herb Crusted Salmon (GF)

Salmon fillet with herb & pistachio crust, garlic crushed new potatoes, prosecco cream sauce, roast root vegetables, buttered greens

desserts

Christmas Bread & Butter Pudding

Layers of Christmas pudding & brioche, brandy custard, winter berry compote, candied orange

Chocolate & Orange Delice (GF)

Dark chocolate and orange delice, clementine compote, creme fraiche

Pear & Gingerbread (VG on request)

Mulled wine poached pear, gingerbread sponge, salted caramel, vanilla cream, candied pecans

Baileys Cheesecake (GF) (VG on pre order)

Baileys Irish cream cheesecake, espresso biscuit base

Apple & Blackcurrant (GF & VG on request)

Stewed apples and black currants with cinnamon & cassis, oat crumble top, vanilla custard

Add extra course

Cheeseboard - £13.00

Trio of local cheeses, crackers, chutney, grapes & candied pecans

1 Course - £19.00 ~ 2 Courses - £28.00 ~ 3 Courses - £37.00