

Festive Dining Menu

Starters

Butternut Squash & Ginger Soup (v)
Bread and butter

Chicken Liver, Foie Gras and Port Parfait
Fig compote, toasted brioche

Crab Cake
Steamed kale, mild curry béchamel

Main Course

Poached Loch Duart Salmon
Herb crust, sautéed potatoes, seasonal greens, parsley veloute

Beef Two Ways
Grilled fillet of beef, oxtail, carrot purée, crushed potatoes, roasted shallot, red wine sauce

Poached Duck Egg (v)
Herb gnocchi, wild mushrooms, white truffle oil, rocket and Parmesan

Traditional roast turkey served with roasted potatoes, seasonal vegetables,
Yorkshire pudding and roasting sauce is available on request minimum order of 8 portions!

Dessert

Mulled Wine Poached Pear
Vanilla ice cream, almond biscuit, mulled wine sauce

Iced Chocolate Mousse
Hazelnut cake, crushed hazelnuts, chocolate sauce

Christmas Pudding
Homemade brandy custard

Tea, coffee and mince pies

Lunch

One course £10.95 Two courses £16.95 Three courses £21.50

Dinner

One course £12.95 Two courses £18.95 Three courses £23.50