



FESTIVE MENU

AVAILABLE FROM 14TH NOVEMBER TO 23RD DECEMBER

2 COURSES @ £23.50 - 3 COURSES @ 28.00

STARTERS

JERUSALEM ARTICHOKE SOUP
parmesan shortbread (gf)

HAM HOCK SCOTCH EGG
apple sauce & baby leaf salad (df)

POACHED DUCK
potatoe patty, apples, & orange Jus (gf-df)

ROASTED SCALLOPS (gf)
chestnut velouté, maple syrup, apples & cress (gf)

SALMON FISH CAKES
spicy shallot tomato salsa & tartare sauce

GOAT'S CHEESE PARCELS
stuffed with cranberries & cranberry sauce (v)



MAINS

ROAST TURKEY
pigs in blanket, brussels sprouts, rosemary new potatoes & jus

SLOW ROAST PORK BELLY
leek and potatoes patty, brussels sprouts, sultana ragout & caraway jus

SEABASS FILLET & CLAMS
buttered spinach, clams and fish broth (gf)

RED MULLET
on a bed of courgettes tagliatelle and scallops (gf-df)

SPINACH & RICOTTA RAVIOLI
with chestnuts & beurre noisette (v)

PITHVIER
mushrooms, chestnuts, thyme, red wine jus on a bed of greens (v)



PUDDINGS

CLEMENTINE & GINGERBREAD TRIFLE (veg)

CHRISTMAS PUDDING with custard (v)

TIRAMISU (v)

CHEESE BOARD