



Christmas Menu 2019



To Start.....

- * Tempura Battered Vegetables with a Sweet Chilli Dip (Vg)
- * Smooth Chicken Liver Pate served on Toasted Brioche with a Red Onion Chutney
 - * Scottish Smoked Salmon, Prawns & Honeydew Melon Salad (GF)
- * Curried Locally Grown Parsnip Soup served with Wholegrain Rustic Bread (V)
- * Oven Baked Camembert with Cranberries & Walnuts, served with Crusty Baguette
- * Pan-fried Kent Pigeon Breast with Diced Potatoes, Bacon & Black Pudding with a Homemade Berry Balsamic Reduction

The Main Event.....

- * Traditional Roast Turkey with all the Trimmings or Cranberry Nut Roast (Vg) both served with Fresh Seasonal Vegetables & Roast Potatoes
 - * Scottish Salmon Fillet wrapped in Parma Ham & Oven Baked, served with Dauphinoise Potatoes & Fresh Seasonal Vegetables (GF)
- * Locally Grown Cauliflower Cheese Tart served with Roast Potatoes and Fresh Seasonal Vegetables (V)
- * Marinated Fillet Steak Medallions with Sauté Potatoes & a Port & Stilton Sauce
- * Slow Roasted Barbary Duck Leg with a Clementine Sauce, served with Roast Potatoes and Fresh Seasonal Vegetables

To Follow.....

- * A Medley of Winter Berry & Meringue Homemade Cheesecake served with Cream (V)
 - * Homemade Chocolate Orange Brownies with Vanilla Ice-Cream (V)
 - * Traditional Luxury Christmas Pudding with Brandy Cream
 - * Coconut & Vanilla Ice Cream (Vg,GF)
 - * Vanilla & Chocolate Ice Cream (V,GF)

To Finish.....

Coffee & Mints

Adult 3 Courses £27.50, Adult 2 Courses £22.00

Children's 3 courses £16.00, Children's 2 Courses £12.50

£10 per person deposit required on all bookings, Pre order is required for all bookings.

Please make us aware of any dietary requirements when placing your pre order.

We don't charge for service however on all tables of 6 or more we will automatically add a discretionary 10% service charge, which will be passed directly to the staff responsible for preparing & serving your food.

**WE WOULD LIKE TO WISH YOU A VERY MERRY CHRISTMAS & PROSPEROUS NEW
YEAR 2020**