



Christmas Menu 2021



- **Rustic Ham Hock and Mustard Terrine**

Served with tomato, pepper and onion chutney and sliced ciabatta (GF bread available)

- **Smoked Salmon Scotch Egg**

Flavoured with lemon and dill

- **Cranberry and Chestnut Falafels, Christmas flavoured Sweet Potato and Chickpea Bites**

Served with creamy yoghurt dip (V)(GF)

- **Spiced Lentil and Butternut Squash Soup**

Garnished with vegetable crisps and served with warm ciabatta (V)(GF bread available)

- **Beef Bourguignon**

Tender pieces of beef in a rich red wine, onion and mushroom gravy, served with herby mash

- **Traditional Roast Turkey**

Served with fresh seasonal vegetables, roast potatoes, stuffing, pigs in blankets and gravy (GF available)

- **Baked Sea bass with Lemon and Caper Dressing**

Served with winter roasted vegetables and sweet potatoes (GF)

- **Slow Roasted Pork Belly**

Served on buttery mash, mulled wine flavoured braised red cabbage and apple with rich gravy (GF)

- **Mushroom and Stilton Wellingtons**

Puff pastry parcels filled with mushroom, spinach and stilton. Served with roast potatoes and fresh seasonal vegetables (V)

- **Traditional Christmas Pudding**

Served with brandy cream

- **White Chocolate and Cranberry Bread and Butter Pudding**

Served with a satsuma and cranberry suzette sauce and custard

- **Indulgent Christmas Brownies**

- Topped with chocolate truffles and served with whipped cream

- **Choice of Ice Cream**

Please ask for flavours

- **Cheeseboard**

Selection of cheeses with chutney and biscuits + £3.00

Coffee and mince pies

£ 29.95 pp

£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 WOULD LIKE TO WISH YOU A VERY MERRY CHRISTMAS & PROSPEROUS NEW YEAR
2022**

