

FESTIVE MENU 2023

AVAILABLE FROM 27th NOVEMBER TO 23rd DECEMBER 2023

Starters

Sweet Potato Sage & Coconut Soup (vegan)

vegan brioche chilli olive oil croûtons

Smooth Brussels Pork & Chicken Liver Pate

with freshly baked sourdough bread

Yakatori Fillet of Beef Skewers (g/f)

chargrilled fillet of beef skewers with black & white sesame seeds & japanese yakatori dipping sauce

Stilton Mushrooms & Chestnuts

mixed sautéed mushrooms & roasted chestnuts in blue cheese sauce on toasted sourdough

Bloody Mary Prawn & Smoked Salmon Cocktail (g/f)

classic prawn cocktail & wafer thin smoked salmon with a spiced bloody mary cocktail sauce

please note breads used as accompaniments to our starters contain wheat unless requested gluten free

Main Courses

Roast Turkey Ballontine & all the trimmings

Vegan cranberry nut roast also available (vegan)

thick cut roast turkey in streaky bacon with a cranberry & chestnut stuffing, roast potatoes, parsnips, turkey stock gravy & vegetables

Slow roasted pork belly (g/f)

pork belly, crackling, apple sauce, braised red cabbage with apple & bacon, calvados gravy & dauphinoise potatoes

Braised Short Rib of Beef (g/f)

colcannon mashed potato, bourbon gravy, winter greens with bacon & chestnut

Grilled fillet of Salmon (g/f)

mussel, prawn & lobster bouillabaisse sauce, herbed crushed baby potatoes, tenderstem broccoli & green beans

Chicken Forestiere (g/f)

wrapped in parma ham, wild mushroom, red wine & tarragon sauce, sautéed new potatoes, buttered green beans

Beetroot & Red Onion Tart Tatin (vegan)

upside down puff pastry tarte topped with baked beetroot, sweet onions & thyme, rosemary hasselback potatoes & dressed salad

10oz prime rib eye steak (+£5.00 Supplement)

with handcut fries, mushrooms, onion rings & dressed salad

Desserts

Fruit Sorbet (g/f) (vegan)

fresh raspberry, mango and blackcurrant sorbets

Chocolate Coconut Torte (vegan)

rich dark chocolate torte on a hazelnut and biscuit base with a sour cherry compote

Chocolate Kit Kat Cheesecake

whipped vanilla cream cheesecake on a biscuit base wrapped in "Kit Kat" wafer fingers

Salted Peanut Butter Caramel Profiteroles

choux pastry buns filled with fresh cream with a salted caramel peanut butter sauce

Christmas Pudding Strudel (v)

lattice pastry filled with traditional brandy pudding served with mince pie ice cream

Clementine Crème Brûlée (g/f) (v)

zesty orange brûlée with cinnamon shortbread

Cheeseboard (+£4.00 Supplement) (v)

Our selection of seasonal cheeses, crackers, celery, apple & chutney

(gluten free biscuits also available)

3 COURSES FOR £29.95

(£10.00 per head deposit required to confirm bookings)

Allergens. Please inform staff of any nut allergies. Please note our kitchen contains all 14 of the allergen ingredients as identified by EU Directive. Please ask on ordering if you require specific allergen information

