

CHRISTMAS MENU

LUNCH
3 COURSE 25.95

DINNER
3 COURSE 29.95

STARTERS

Celeriac and Apple Soup
Celeriac crisp

Gin + Cranberry Cured Salmon
Pickled cucumber, watercress, & horseradish crème fraîche

Korean Spiced Turkey Spring Rolls
Kimchi pickled sprout leaves

Whipped Goats Cheese
Macerated figs & candied beetroot, rocket + sour dough crostini

MAINS

Roast Breast of Chicken
Stuffed with chestnut and pancetta, spinach and wild mushroom veloute

Braised Daube of Beef
Bourguignon, caramelised onion puree, confit carrot

Prosecco Marinated Fillet of Hake
Samphire & a blood orange hollandaise

Ribeye Steak
Slow roast tomato, crispy onions, watercress, skin on fries,
roast garlic & parsley butter (Supplement 6.50)

Pumpkin, Sage & Mascarpone Risotto
Sweet potato crisps, shaved parmesan

All served with potato in the pan & buttered vegetables

DESSERTS

Chocolate & Orange Tart
Vanilla mascarpone

Mulled Cider Pannacotta
Muscovado crumble topping

Christmas Pudding
Brandy cream

Cheese & Biscuits
Berkswell, Colston Basset stilton and Perl Wen brie,
quince jelly, grapes and crackers (supplement 3.50)

Mince Pie
And brandy cream

TO START THE EVENT WITH BUBBLES AND GLASSES OF GOOD CHEER

Prosecco Spumante Di Maria, Brut, Italy.....125ml 5.95	bt 26.95	Etienne Lefevre Grand Cru Brut NV Rosé, France	bt 43.00
Gallimard Brut NV Champagne, France.....125ml 7.95	bt 38.95	5 'R' de Ruinart, Épernay, France	bt 59.95

FESTIVE DRINKS

Mulled Wine • Mulled Cider • Festive Gin Drinks

PROSECCO OFFER

Take advantage of our early booking offer. Festive parties of 6 or more, pre-booked and dining between 4th - 9th Dec, will receive a complimentary bottle of Prosecco.

Booking Policy: Parties of 8 or more a deposit of £10 per person is required to secure the booking when dining from the Christmas Party Menu. All deposits are non-refundable. Please note no booking is confirmed until the deposit has been received.