

Christmas Party Menu

Served from 4th – 23rd December, 2018.
Booking is essential £10 per guest deposit
3 Course Menu with Coffee and Mince Pies

Tuesday to Friday Lunch £25.00 per Guest
Tuesday to Thursday Evening £28.50 Per Guest
Friday and Saturday Evenings £35 per Adult



To Start

Caramelised Cauliflower Veloute, Truffle and Caramelised Florets

Beetroot and Local Gin Cured Salmon, Pickled Beetroots and Horseradish Creme Fraiche

Confit Chicken Leg Terrine , Brioche Loaf, Hazelnut Salad

Mains

Traditional Roasted Turkey and All the Trimmings, Pigs in Blankets, Sage and Onion Stuffing, Braised Red Cabbage, Cauliflower, Beef Dripping Roasted Potatoes, Roasted Carrot and Parsnip

Roasted 28 Day Aged Beef Topside and All the Trimmings, Pigs in Blankets, Sage and Onion Stuffing, Braised Red Cabbage, Beef Dripping Roasted Potatoes, Roasted Carrot and Parsnip and a Yorkshire Pudding

Pan Fried Sea Bream, Roasted Salsify, Wild Mushrooms, Buttered Spinach, Clam and White Wine Sauce

Chick Pea Panisse, Roasted Celeriac , Celeriac Puree, Kale and Baby Leeks

Deserts

Christmas Pudding , Brandy Anglaise and Cranberry Compote

Vanilla Cheesecake, Clementine Jelly, Mulled Wine Sorbet

English Cheese Board, Fruit Bread and a Red Onion Chutney £2 Supplement

Coffee & Mince Pie

Children's Menu available on request

We can cater for all dietary needs with advance notice