



December Menu

TWO COURSE £29.95
THREE COURSE £38.95

Starters

Carrot, Red Lentil & Coriander Soup, Sour Dough Roll & Butter (GFR)(V)

Confit Duck Leg, Szechuan Cucumber Salad, Cherry Hoisin Sauce (GF)

Twice Baked Mature Cheddar Cheese Soufflé, Dressed Rocket, Tomato and Chilli Jam (V)

Maryland Style Crab Cake, Pickled Vegetable Salad, Remoulade Sauce

Chicken Liver & Brandy Parfait, Fig & Honey Chutney, Toasted Brioche (GFR)

Mains

Ballotine of Turkey, Thyme & Garlic Roast Potatoes, Pig in Blanket, Sautéed Sprouts, Maple Roasted Carrot & Parsnip, Mulled Wine Braised Cabbage, Turkey Jus (GFR)

Braised Beef Brisket, Buttery Mash, Maple Roasted Carrots, Caramelised Shallot, Bourguignon Sauce (GF)

Camembert, Fig & Onion Tart, Hassle Back Potatoes, Warm Kale, Walnut & Pear Salad, Chive Beurre Blanc (V)

Baked Fillet of Haddock, Kedgeree, Curried Oil, Onion Bhaji (GF)

Pork Porchetta, Sage & Onion Mash, Braised Red Cabbage, Pork Jus, Burnt Apple Puree (GF)

Desserts

Christmas Pudding, Sour Cherries, Brandy Sauce (GFR)

Terrys Chocolate Orange Panna Cotta (GF)

Gingerbread Cheesecake, Chocolate Gelato, Salted Caramel Sauce

Festive Cheeseboard, Crackers, Plum and Apple Chutney

Baileys Crème Brûlée, Rum & Raisin Ice Cream, Cantuccini Biscuit (GFR)

PLEASE LET US KNOW OF ANY DIETARY OR ALLERGEN REQUIREMENTS

**TABLES OF 6 OR MORE WILL INCLUDE A DISCRETIONARY SERVICE CHARGE
OF 12.5% TO YOUR BILL**