



festive menu

TO START

French Onion Gratinée
Crispy cheese gratin (v) (vga)

Chicken Skewers
With bang bang peanut sauce, sesame, coconut, lime and coriander

Hot Honey Goats Cheese
With walnuts, pink peppercorn & leaves (v)

Mushrooms Fricassee & Roasted Onion Bruschetta
Cream, Garlic & Shallot Coulis (v)

FIRST COURSE

Traditional Roast Turkey
Turkey Ballontine stuffed with sage, onion & cranberry wrapped in pancetta. Served with all the trimmings

Maple Berry Pan Fried Duck
Pan-seared with roasted roots & a sweet maple berry sauce. Served with all the trimmings

Curried Cod Loin Skillet
Frangrant bombay potatoes

Rump Steak (£5 Supplement)
Garlic butter, salted fries, crispy onions

Sweet Potato Nut Roast
Creamy mushrooms, spinach & sage (v) (vga)

DESSERTS

Chocolate Ganache Pot
Cream fraish, salted pistachio brittle (v)

Glazed Cherry, Bread & Butter Pudding
Citrus glaze (v)

Christmas Pudding
Brandy custard (v)

FESTIVE DRINKS

Mulled Wine
Prosecco Clementine

2 Courses - £34 | 3 Courses - £40 | 4 Courses £45

we wish you a happy festive season

