Festive Menu 2019

Citrus Marinated Salmon
Turnip and Radish Salad, Passion Fruit

Potted Pork
Prune Puree and Sour Dough

Goat’s Cheese, Beetroot and Rocket Salad (v)
With Pecan and Crispy Sour Dough

Chicken & Leek Terrine (gf)
Served with a Pickled Mushroom Salad

Broccoli Veloute (gf, v)
with Stilton and Hazelnuts

Salmon (gf)
With Cauliflower, Mussels & Sea Herbs

Braised Beef Bourguignon (gf)
Mashed Potato and Kale

Roast Turkey (gf)
Braised Cabbage, Fondant Potato, Sprouts and Thyme Gravy

Crispy Hens Egg,
Mushroom Risotto, Leeks & Parmesan (v)

Roast Corn Fed Chicken
Sweetcorn & Wild Mushrooms and Thyme Sauce (gf)

Potato of the day and mixed vegetables will be served on each table to accompany the above dishes

Tiramisu
Mascarpone, Coffee Ice Cream

Chocolate Marquise
Hazelnut Ice Cream

Christmas Pudding
Spiced Clementine Custard

Selection of French Cheeses
Grapes, Chutney & Biscuits (supp£7.00)
Tea, Coffee, Mince Pie

Please create your preferred menu by choosing 3 of your favourite starters, main courses and desserts from which your guests can then pre-order

£35.95 per person inclusive of coffee and Mince Pies
£28.50 per person for two courses inclusive of coffee and Mince Pies
Christmas crackers included

If you have a food allergy, intolerance or sensitivity, please notify us at the point of booking.

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill