

1 COURSE £11.50
2 COURSES £15.95
3 COURSES £19.95

STARTERS

CARAMELISED BRAMLEY APPLE & PARSNIP SOUP
WITH SAGE OIL

DUCK LIVER PATE EN CROUTE WITH CLEMENTINE
& PLUM CHUTNEY WITH GRILLED BRIOCHE

HAZELNUT CRUSTED BRIE
WITH A FIG & DATE CHUTNEY AND A BALSAMIC GLAZE

RED PEPPER & GIANT COUS COUS CAVIER
SERVED WITH CHARRED BROCCOLI FLORETS DUSTED WITH
GROUND PISTACHIO AND FINISHED WITH A LAVENDER OIL

PROSECCO AND WHISKEY CURED SMOKED SALMON
AND A PICKLED CUCUMBER, LIME & CHIVE
CREME FRESH WITH BUTTERED BREAD

MAINS

HERB ROASTED PORK BELLY
WITH ROAST GARLIC POTATO CELERIAC PUREE WITH
SHERRY & CHESTNUT MUSHROOM JUS

PAN SEARED HAKE WITH BRAISED LEEKS & BABY TURNIPS
WITH LEMON, FENNEL & TARRAGON SAUCE

PESTO COATED ROAST CHICKEN BREAST
WITH SHALLOT TARRAGON AND HERBED SAUCE

SPICED BEETROOT, PUMPKIN & BABY VEG TAGINE SERVED
WITH A HAZELNUT HERB & BRAISED SHALLOT RICE

ROAST TURKEY BALLOTINE SERVED
WITH BURNT ONION CELERIAC PUREE WITH
PORT & VEAL REDUCTION

DESSERTS

CHOCOLATE ROULADE WITH CHANTILLY
CREAM AND HAZELNUT TOP

WHITE CHOCOLATE & BAILEYS CHEESECAKE SERVED
WITH CRUSTED AMARETTO BISCUIT & CREME

CLASSIC BANOFFEE PIE

CRÈME BRÛLÉE

CHEESE BOARD



CHRISTMAS MENU

'Further information regarding food allergens is available upon request; please ask staff.'