



CHRISTMAS SET MENU

STARTERS

Shredded ham hock, Welsh rarebit, toasted ciabatta

Salt baked beetroot, soft goat's cheese, aged balsamic

Winter squash, red lentil and coconut soup, warm bread (vg)

Prawn and avocado salad, lemon and dill dressing

MAINS

Traditional roast turkey breast, stuffing, pigs in blankets, roast potatoes and parsnips, glazed carrots, crushed swede, sprout tops, stock pot gravy

Teriyaki beef steak, stir-fry baby vegetables, soy and sesame noodles, coriander cress

Pan fried halibut, chorizo & broad bean broth, white truffle & chive mash, smoked lemon butter

Butternut squash roast, crushed swede, glazed carrots, roast new potatoes and parsnips, sprout tops vegetable stock pot gravy (vg)

DESSERTS

Chocolate delice, honeycomb ice cream, pistachio praline (gf)

Traditional Christmas pudding, crème anglaise, brandy butter

Lemon roulade, fresh berries, rose pearls, mint sugar

Cheese selection, apple and real ale chutney, artisan crackers (£2 supplement)



Available from 27th November – 23rd December 2019

2 courses - £20.95 - 3 courses - £26.95

This menu must be pre-ordered and £10 per person deposit paid to confirm booking.

For any allergy requirements please speak to a member of staff