



CHRISTMAS MENU 2020

Three courses including coffee & mince pie 32.50

Two courses 22.50 (or as individually priced)

Starters

White bean soup 6.50

truffled girolle mushrooms (ve)

Traditional pork terrine 7.95

apple & pear chutney

Classic prawn cocktail 7.50

prawn toast

Deep fried goat's cheese 6.95

tomato chutney (v)

Salmon gravadlax & potted smoked salmon 9.75

Mains

Holly Farm free range bronze roast turkey 19.50

chestnut stuffing, slow roasted vegetables, bread sauce & port gravy

Pan-fried stone bass 17.25

butterbeans with chorizo, tomatoes & smoked paprika, basil pesto

Slow cooked beef with parsnip mash 18.50

green beans & parsnip crisps

Mushroom fricassée with herb dumplings 13.95

seasonal mushrooms with white wine, garlic, herbs & 'picos' croutons (ve)

Duck leg confit with red Thai curry sauce 18.50

spiced potatoes & mango chutney

Desserts

Winter spiced bread & butter pudding 6.50

brandy anglaise (v)

Pear 'Belle Helene' 6.50

chocolate sauce, vanilla ice cream (ve)

Chocolate & black cherry cup 8.75

chocolate mousse & crumble (v)

Mixed berry & Champagne coulis 7.95

pistachio, almond & hazelnut granola topping, vanilla ice cream, Lanson Champagne splash (ve)

Filter coffee or tea & mince pie 5.00

Optional cheese course

with accompaniments

(instead of dessert 4.00 or as an extra course 10.00)

(v) Vegetarian (ve) Vegan ALLERGENS: Our menu descriptions do not list all ingredients or allergens. Please visit our web site or ask one of our team for the allergen menu. All major credit cards are accepted. VAT is included at the prevailing rate. Our usual service charges will apply. Payment by credit/debit card only.