

Christmas

Starter

Roast butternut squash soup with crusty bread

Walnut crusted goats cheese with rosemary honey and baby leaves

Chicken liver and brandy pate, with toasted ciabatta and onion marmalade

Basil pesto and mozzarella arancini's on tomato e mascarpone sauce

Smoked salmon and avocado bruschetta

Seared pigeon breast with candied walnuts, blackberries and port dressing

Main Course

Fillet of venison, black pudding and a morello cherry sauce

Sirloin steak with Yorkshire pudding, roast potatoes and peppercorn sauce

Turkey breast wrapped in bacon on sausage stuffing, creamed leeks and roast potatoes

Braised lamb shank, dauphinois potatoes, sprouts e pancetta with redcurrant jus

Vegetarian roast dinner with Yorkshire pudding, roast potatoes carrots and parsnips

Salmon with cranberry, parsley and nut crust with green vegetables

Dessert

White chocolate e cinnamon spiced bread pudding

Apple and blackberry crumble

Amaretto poached pear with honeycomb

Lemon meringue roulade

Traditional Christmas pudding with brandy sauce

Ice cream and sorbets (please ask staff for details)

3 course £25.50

2 course £20.50