



Christmas Dinner Menu

Starters

Soup – honey roasted parsnip & chestnuts, crusty bread (v)

Stilton brulée – apple & pear chutney, toasted brioche (v)

Prawn and crayfish cocktail – little gem lettuce, bread and butter

Duck liver and orange parfait – red onion marmalade toast

Crab cakes – lemon and dill mayonnaise

Mains

Roast turkey – All the trimmings

Braised beef – Dauphinoise potatoes, braised red cabbage, red wine jus

Roasted pork loin – mustard mash, mulled cider and sage gravy

Sea bass fillet – sautéed leeks, new potatoes, beurre blanc

Vegetable Wellington – mushroom, Stilton, leek, chestnut, red pepper, spinach, port jus

(All served with seasonal vegetables)

Sweets

Christmas pudding – brandy anglaise

Hot chocolate fondant – vanilla ice cream

Tart – apricot and almond, honey ice cream

Ice cream – chocolate, vanilla, strawberry

Cheeseboard – British and French chesses, crackers and home made chutney

(£2.50 supplement)

Just £28.50

Please note that a 10% service charge will be added to all parties of 8 or more.

If you have any specific dietary requirements or allergies please speak to a member of staff

RESERVATIONS 01242 702270

Merry Christmas one and all