

Festive Menu

27th Nov - 20th Dec - Served between 12pm-3.30pm - Booking required

2 Course: £24

3 Course: £29

Mulled wine or spiced punch on arrival

STARTERS

French onion soup

Gruyere cheese & thyme crouton

Salmon & smoked haddock fishcake

Herby creme fresh

Chicken, pork & pistachio terrine

Spiced apple & pear chutney

Creamy garlic & white wine mushrooms

Rosemary focaccia

MAINS

Roast turkey

Pigs in blanket, cranberry & sage stuffing, duck fat roast potatoes

Slow braised feather of beef

red wine jus, horseradish mash

Roasted lemon & herb cod loin

Dauphinoise Potatoes

Roasted cauliflower, leek and cheddar pithivier

Mashed potato, mustard cream sauce

All served with honey & wholegrain mustard glazed carrots & parsnips, mulled wine

red cabbage, green beans & brussel sprouts with garlic butter

DESSERTS

Traditional Christmas pudding

Brandy sauce

Trio of Chocolate

Millionaire's brownie, hazelnut & chocolate torte, raspberry chocolate pot

Mulled winter fruit crumble

Honey vanilla ice-cream

Cheese board £2 supplement

Selection of 4 cheeses, savoury crackers, festive chutney

Coffee/tea & mini mince pie to finish

Pre Order Form

How to book

If you would like to join us over the festive period please fill out the pre order form below or call on 01773 425915
We will take a £10 non-refundable booking fee per person
Must state any allergies or dietary requirements when booking

Name:

Date:

Phone number:

Time:

Number of guests:

Soup	Fishcake	Terrine	Mushrooms

Turkey	Beef	Cod	Pithivier

Christmas pud	Trio of chocolate	Crumble	Cheese Board £2 Sup

Notes/Allergies

Deposit amount paid: