

Christmas Menu

2 courses - £24.95 / 3 courses - £29.95

Starters

Venison with chestnuts and Armagnac pate
Chutney & toast

Italian Burrata and Parma Ham
Fig & Salad

Crab & Smoked salmon stack
Salsa verde & Herbs

Veggie Scotch Egg (vv)
Morrocan spices, falafel & Harrisa sauce

Pea and Watercress Soup (vv)
Gammon chunks (optional)

Mains

Traditional Stuffed Turkey medallions (vv)
Cabbage & Gravy

18oz Rib-eye on the bone
Béarnaise or Diane Sauce (supplement £12)

Roasted Duck Breast
Cinnamon and Parsnip puree & Plum sauce

Chunk of Cod
Puy lentils, sundried tomatoes & chorizo

Traditional Ratatouille (vv)
Feta & Pesto

*All dishes are served with sharing veg for the middle of the table
Roast potatoes in goose fat, Roasted Carrots and parsnips with Honey, red Cabbage braised
with red wine and red currant sauce, Roasted Sprouts with Bacon*

Desserts

Xmas Pudding
Brandy sauce

Chocolate fondant
Vanilla Ice cream

New York Cheesecake
GF, DF, Vegan

Lemon Tart
Raspberry sorbet

Cheeseboard
(supplement £3.00)



VV - AVAILABLE VEGETARIAN OR VEGAN. IF YOU HAVE ANY ALLERGIES, WE ARE HAPPY TO HELP. ALL OUR DISHES ARE COOKED WITH FRESH INGREDIENTS WHICH MEANS WE CAN TAKE THE ALLERGENS OFF, HAVE A CHAT WITH A MEMBER OF OUR STAFF WHEN YOU BOOK WE WILL TAKE A \$15 DEPOSIT PER PERSON (NOT REFUNDABLE) IN ORDER TO MAKE THE BOOKING, WE WILL NEED A PREORDER A MINIMUM OF 10 DAYS PRIOR THE EVENT.