



Christmas Menu

~ Starters ~

Wild Mushroom and Chestnut Soup

White Truffle Oil, Warm Artisan Bread Roll

Confit Duck Meat Balls

Parmesan Crisp, Honey and Sesame Oil Drizzle

Pan Seared Garlic Scallops

Petit Pois Puree and Peppered Watercress

Yellison Grilled Goats Cheese

Pine Nut Salad, Cranberry Dressing

~ Mains ~

Roast Turkey Breast

Pork and Cranberry Stuffing, Pigs in Blankets, Yorkshire Pudding,

Mashed and Roast Potatoes, Pan Juices

Slow Braised Game Pie with Hot Water Crust Pastry

Rosemary Infused Roast Potatoes, Rich Pan Gravy

Seabass Nicoise Warm Salad

Soft Boiled Hens Egg, Hazelnut Pesto

Caramelised Parsnip and Nut Roast

Creamed Potato, Yorkshire Pudding, Sweet Confit Onion Gravy

All Main Dishes Are Served With Seasonal Vegetables

~ Desserts ~

Traditional Christmas Pudding

Brandy Sauce

Baileys Crème Brule

Almond Shortbread Tulle Biscuit

Winter Berry Crumble

Vanilla Custard, Berry Swirl

Lemon And Clementine Tart,

Raspberry Glaze, Fresh Raspberries

2 Course Menu £21 per person

3 Course Menu £25 per person

A £5 per person non-refundable deposit is required. Pre-orders essential on parties over 8, and would also be appreciated where possible on all other bookings. Please let a member of staff know about ANY food allergies or dietary requirements.

Some dishes may contain nuts or traces of nuts. Fish dishes may contain bones.