

Festive 3 Course Menu
Adults £59.⁹⁹ Children under 12 – £24.⁹⁹

Starters

Hot Venison Scotch Egg

Venison sausage meat, soft duck egg, breadcrumbs, red onion marmalade

Ham Hock & Pistachio Terrine (N)

Slow cooked ham hock, fresh herbs, toasted pistachio, piccalilli, sourdough

Prawn & Lobster Cocktail (can be GF)

Prawn, lobster, Bloody Mary dressing, lettuce, soda bread

Oyster Rockefeller

Oven roasted oysters, béchamel sauce, spinach, parmesan, breadcrumbs

Baked Camembert (V)

Oven baked camembert, roasted fig, sourdough

Tempura Cauliflower (N)(Vegan)(DF)

Fried cauliflower in tempura batter, cashew cream, truffle honey

Mains

Roast Turkey

Turkey with all the trimmings, roast potatoes, stuffing, pigs in blankets, gravy

Fillet Steak, Wild Mushroom, Garlic & Brandy Cream (GF)

Chargrilled fillet steak, wild mushrooms in garlic & brandy cream, dauphinoise potatoes

Rack Of Lamb, Herb Crust

Herb crusted lamb, dauphinoise potatoes, gravy

Halibut Steak, Lobster Thermidor (GF)

Halibut steak, lobster meat, thermidor sauce, roasted baby potatoes

Christmas Strudel (V)

Butternut squash, spinach, blue cheese & walnut strudel with all the trimmings, herb & cranberry stuffing, roast potatoes, gravy

Festive Vegetable Stew, Herb Dumplings (Vegan)

Roasted root vegetable stew, herb dumplings, roasted baby potatoes

Mains with all the trimmings include roast carrots, parsnips & sprouts with bacon lardons, greens, bread sauce, cranberry sauce & horseradish sauce

Desserts

Choc & Cointreau Orange Log

Chocolate orange cream, chocolate sponge, chocolate sauce, pouring cream

Christmas Pudding

Christmas pudding, brandy sauce

Coffee Panna Cotta (N)(GF)

Coffee set cream, whipped cream, almond praline

Apple & Cinnamon Trifle

Apple jelly, cinnamon custard, calvados cream, biscuit topping, cider granita

Rhubarb & Berry Crumble

Mixed berries, rhubarb compote, crumble topping with custard or ice cream

Roasted Figs (Vegan)

Honey roasted figs, ice cream