



Christmas Menu

2 Courses £30

3 Courses £36

(Not Available on Sundays)

(A 50% Non-refundable deposit is required to secure all Christmas bookings)

Ham Hock, apricot & green peppercorn terrine with cornichons, piccalilli & toasted bread thins

Smoked salmon wreath, cucumber ribbons, radish, beetroot, oregano and red onion salad & citrus fraiche (Gf)

Wild mushroom arancini, truffle oil & parmesan served with a dressed rocket salad (Ve, V)

Halloumi wrapped in streaky bacon skewers served with basil & pinenuts pesto

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Roast breast of turkey, chipolata, herb crusted roast potatoes, root vegetables roasted in honey & fennel seed, sprouts with bacon and chestnuts & a rich wine jus

Venison 'Featherblade', bubble and squeak potato cake, root vegetables roasted in honey & fennel seed, oyster mushrooms, buttered kale & a haggis bonbon

Maple sweet potato, onion & spinach wellington, herb roasted potatoes, roasted roots, kale, sauteed mushrooms & a chive, tarragon & parsley salsa verde (Ve, V)

Pan fried cod fillet with chorizo, fire roasted red pepper & onion compote, herb roasted new potatoes & tenderstem (Gf)

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Warm christmas pudding with brandy sauce topped with redcurrants

White chocolate and vanilla bean cheesecake, black cherry compote

Vegan cranberry and pear holiday pie topped with vegan ice cream (Ve, V)

Dark chocolate mousse topped with baileys Irish cream mascarpone with shortbread biscuit

Please note there are nuts and nut derivatives present in our kitchen.

Please advise staff when ordering of any dietary requirements.

Dishes marked with (gf) gluten free (v) vegetarian (ve) vegan. Some dishes can be made gluten free with modifications please speak to your waitress.

