



CHRISTMAS MENU

Chicken liver pâté

Served with toast and chutney

Spiced root vegetable soup

Served with homemade bread

Camembert croquettes

Served with homemade date and apple chutney

Maple glazed roast Turkey

or

Mustard and rosemary glazed roast Beef

Served with sausage and cranberry stuffing, chipolatas wrapped in bacon, carrots, roasted parsnips, sprouts with roasted chestnuts, crispy roast potatoes and a Yorkshire pudding

Cranberry, cashew and walnut roast

Served with sage and onion stuffing, sweet potato, carrots, roasted parsnips, sprouts with roasted chestnuts, crispy roast potatoes and a Yorkshire pudding

Pan seared fillet of Sea Bass

Served with a chorizo and white bean broth, curly kale and mini garlic and rosemary roast potatoes

Mushroom risotto

Topped with mozzarella. Served with a rocket salad

Traditional Christmas pudding

Served with brandy butter or double cream

Sticky toffee ginger pudding

Served with a toffee ginger sauce and choice of clotted cream ice cream or double cream

Mint chocolate mousse

Cheeseboard

A selection of local cheeses and homemade pickles

2 Courses - £21

3 Courses £25.50

includes a glass of sparkling white or rosé on arrival