



Christmas Menu 2017

(2 courses £19.95, 3 courses £23.95)



Starters

Parsnip and white bean soup served with crusty bread and butter (v)

Chicken liver and cognac pâté with apple chutney and Melba toast

Goat cheese and onion jam tart with glazed balsamic and salad garnish (v)

Wensleydale cheese, roasted leek and clotted cream pastry crown with wild cranberries (v) (GF)

Smoked salmon with potato blini, lemon crème fraîche and dressed rocket

Mains

Hand carved roast turkey breast with duck fat roasted potatoes, seasonal vegetables, Chesnutt and onion stuffing, pigs in blankets, homemade gravy and cranberry sauce

Pan fried sword fish with crushed baby potatoes, green beans, ginger & cranberry sauce

8oz Rib eye steak with sweet corn, French fries and green peppercorn sauce (£1.50 supplement)

Slow braised duck confit with potato rosti, wild mushrooms and citrus sauce

Slow braised pork belly with creamy mash, green cabbage and sage jus

Stuffed aubergine topped with halloumi cheese served with Moroccan couscous (v)

Puddings

Traditional Christmas pudding with warm brandy sauce

Winter pavlova

Sticky toffee pudding with vanilla ice cream and toffee sauce

Chocolate brownie with mint chocolate chip ice cream

Apple crumble with custard or ice cream

Selection of ice creams – Vanilla, strawberry and chocolate

For bookings a pre-order is required. Service not included.

Menu runs from Monday 27th November to Saturday 23rd December