



Christmas Menu 2019



Starters

Butternut Squash & Sweet Potato Soup, Browned Sage Butter
Crab & Apple Salad, Crème Fraiche & Dill Dressing
Duck Liver & Gin Parfait, Cornichons & Toast
Smoked Mackerel, Horseradish & Chive Gratin
Goat's Cheese, Fig & Onion Tart

(all served with a selection of breads)

Main Courses

Traditional Roast Turkey, Duck Fat Roasted Potatoes &
all the Festive Trimmings
Fillet Steak, Braised Shallots, Sautéed Potatoes & Green Peppercorn Sauce
(£5 supplement)
Gorgonzola Stuffed Guinea Fowl, Sautéed Savoy Cabbage, Anna Potatoes
Pan Fried Salmon Fillet, Confit New Potatoes, Lemon, Pancetta & Samphire
Mushroom & Chestnut Bourguignon, Parsnip & Potato Mash

Desserts

Christmas Pudding & Brandy Sauce
Chocolate Tart, Salted Caramel Ice Cream, Hazelnut Praline
Passion Fruit Martini Jelly & Prosecco Sorbet
Lemon Posset & Spiced Orange Shortbread

Cheeseboard, Biscuits, Plum Chutney (£2 supplement)

Pricing per head

Lunch Monday to Saturday
Dinner Monday to Thursday
3 course £28.00
2 course £21.00

Dinner Friday & Saturday
3 course £30.00

Menu available 1st to 24th December, excludes Sundays

A non-refundable deposit of £10 per head is required to secure all bookings.

A discretionary 10% service charge is added to parties of 8 or more

Bookings should be provisionally made via telephone and confirmed with a deposit (within 7 days) & completed order form

