



CHRISTMAS MENU 2021

Starter

Roasted tomato & fennel soup, basil oil

Salmon & cod fishcake, smoked salmon, caperberries, dill & sweet mustard hollandaise

Duck rilette with green peppercorns, cornichons, Christmas chutney & toasted sourdough

Roasted pear, Cashel blue cheese & chicory salad, maple glazed pecans & poppyseed dressing

Main

Roasted breast & slow braised leg of turkey, Cumberland chipolata, bacon wrapped thyme & chestnut stuffing, duck fat roast potatoes, cranberry relish & gravy

Braised beef 'Bourguignon', pancetta lardons, button mushrooms, baby onions & creamy mash

Pan fried fillet of sea bass, asparagus, pea & mint risotto, balsamic roasted cherry tomatoes

Vegan haggis, sweet potato, spinach & field mushroom Wellington, tenderstem broccoli, tomato & red pepper sauce

All served with fresh vegetables

Pudding

Homemade Christmas pudding, clotted cream, mulled wine syrup, brandy sauce

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Black forest ice cream sundae with chocolate & vanilla ice cream, chocolate brownie, cherry compote & hot chocolate sauce

Fresh pineapple, strawberries & blueberries, passion fruit sorbet

British farmhouse cheeses, Christmas chutney, oatcakes & crackers

Three Courses - £29.95
(service not included)

This menu is for advance bookings only and runs from Monday 29th November to Thursday 23rd December. It is not available on Sunday lunchtimes.