

Christmas party

2 Courses £21.95

3 Course £25.95

Starters

Dipping Sausages with Waldorf salad, sweet chilli, & honey mustard dips

Scallops with cauliflower puree, lime, coriander & chilli dressing (+£2) (v) (GF)

Smoked duck breast salad (GF)

Chestnut soup (v) (can be GF)

Wild mushroom bruschetta with Christmas beetroot salad (v)(vegan)(GF)

Mains

8oz Rib Eye beef burger with a cranberry and port compote, onion rings, mushrooms, mature Stilton, with a pig in blanket on top, seared Brussels sprouts, cauliflower cheese and fries.

Roast pork belly with carrots and barley with cider gravy

Monkfish wellington with butternut squash puree, Dauphinoise potatoes & lemon reduction

Courgette rosti stack on a bed of spinach, topped sweet chilli hummus (Add poached egg) (v)(vegan)
(can be GF)

Traditional beef or turkey roast with all the trimmings (can be GF)

Dessert

Chocolate fondant with sticky toffee ice cream

Christmas pudding with brandy butter and custard (can be GF)

Cheese board (add £3) (can be GF)

Lemon curd with cinnamon biscuits

Selection of sorbets (vegan)(gf)

Christmas day £75pp

Starters

Rusty gun Scotch egg with roasted artichoke

Scallops with char grilled pancetta, rocket & watercress salad & red carrot puree

Creamy Butternut squash & smoked paprika soup (vegan option available)

Wild mushroom arancini stuffed with black olives, spicy tomato relish V

..... Sorbet.....

Mains

Traditional Christmas Carvery from the deck with all the trimmings venison, turkey, beef, honey mustard glazed gammon (v)(can be GF)

Confit duck leg, orange jus, served with purple potatoes & kale

Salmon fillet served with potato croquettes, heritage carrots & dill sauce (v)

Vegan Wellington served with crushed new potatoes and seasonal vegetables

Dessert

Trio chocolate tart

Christmas pudding (can be GF)

Cheese board

Spiced apple crumble

Selection of sorbets