



Christmas fayre menu

Served seven days a week 1st December until 24th December

2 courses £18 / 3 courses £23

Starters

(V) Duo of soups: Creamy blue cheese and mushroom served with warm bread and butter

Slow cooked pork 'shoulder' (capocollo), caramelised balsamic shallots, pea shoots and red wine cooking juices

Smoked haddock terrine, crisp battered broccoli, warm Stilton dip and croutes

Classic beef carpaccio, Parmesan shavings, rocket leaves and blushed tomatoes drizzled with olive oil

Main course

Roasted crown of turkey, crispy roast potatoes, fennel and pork stuffing, Yorkshire pudding, trio of vegetables and turkey gravy

Slow cooked lamb shoulder on mashed potatoes with minted lentils and pan juices

(V) Homemade potato gnocchi placed on parsnip purée with Parmesan and burnt butter walnuts

Baked hake fillet in a rich chorizo, fresh tomato, lemon, caper and spinach sauce, crushed coriander new potatoes

Desserts

Shortbread crusted lemon meringue pie with whipped cream

Traditional Christmas pudding, homemade brandy and custard ice cream, chocolate orange drizzle

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

profiteroles filled with sweet cream cover in hot chocolate and baileys sauce



Children's menu (10 and under)

2 courses £9 / 3 courses £12

Starters

Homemade tomato soup, bread and butter

Main course

Roast turkey with all the accompaniments

Dessert

selection of ice cream with wafers
(berry sauce or butterscotch sauce available)