



CHRISTMAS MENU

3 courses £24.50
(Select 1 from each course)

2 courses £20.50
December 1st - December 24th

STARTERS

Jerusalem artichoke soup with porcini mushrooms & truffle oil (v)

Gin & lemon salmon Gravlax, pickled cucumber, fennel, dill & mustard dressing with sourdough toast

Tuna tartare with ginger vinaigrette & herbs with sourdough toast

Game terrine glazed in port jelly with cranberry compote & sourdough toast

Chicory salad with quinoa, orange segments, pomegranate, dolce latte & mustard dressing (v)

MAINS

Fillet of seabass with mussels & clams, samphire & lemon emulsion served with roast potatoes

Grilled fillet of beef, chestnuts & celeriac mash with orange & lemon gremolata

Turkey ballotine with Christmas crumble topping, cranberry & pistachio stuffing, served with honey roast parsnips, roast potatoes, carrots, Brussels sprouts, chestnuts & pigs in blankets

Spiced monkfish, aubergine purée with green olive dressing & roast potatoes

Parsnip, sweet potato & wild mushroom Wellington, served with roast potatoes (v)

DESSERTS

Pear, apple & berry crumble with Baliey's custard (v)

Chocolate espresso cake with latte cream (v)

Mini mince pies with rum & raisin ice cream (v)

Christmas pudding with crème fraîche (v)

Selection of cheeses with apricot & ginger chutney, oat biscuits & crackers (v)

10% service charge added to your final bill

Call us to book 01305 787300