

Starters

- Winter Spiced Soup Served with Focaccia *Gf Df V vegan available*
Smoke Salmon Carpaccio with a Balsamic Reduction *Df Gf*
Pan Seared, Marinated Duck with Honey Glazed Orange Segments,
Candied Walnuts and Crispy Black Pudding, Topped with a Wholegrain
Mustard Cream Sauce. *Gf*
Scotch Egg, Infused with Bacon, Apricots and Sage, Served with a
Sweet
Tomato Sauce. *Df*
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Main Course

- Roast Turkey Served with Traditional Trimmings, Seasonal
Vegetables and Turkey Gravy. *Df*
Roasted Beef Joint Served with Traditional Trimmings, Beef Gravy
and Seasonal Vegetables. *Df*
Roasted Venison Breast with Dauphinoise Potatoes, Glazed Carrots,
Sauteed Kale and Bacon with a Mixed Berry Sauce. *Gf*
Pan Fried Halibut Topped with Breadcrumbs and Served with a
Seafood Mousse, Paprika Sauteed Potatoes and a Chilli Veloute
Sauce.
Vegetable Parcel Filled with Seasonal Vegetables and Goats Cheese
Served with Deep Fried Carrot Strips, Sauteed Potatoes and a
Woodchuck Sauce. *Vegan Available*
Seasonal Vegetables: Broccoli, Cauliflower, Sprouts, Carrots, Braised Red
Cabbage, Fine Beans *Gf Df V*
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Desserts

- Christmas Pudding with Physales and Brandy Sauce. *Gf*
Black Forest Roulade Served with Winter Fruit Spiced Ice Cream.
Chocolate Chip Sponge Pudding and Custard. *Df V vegan available*
Apple and Cinnamon Crumble Served with Vanilla Ice Cream, Double
Cream or Vanilla Custard.

2 Course £21.95 3 Course £25.95

Please Order 2 Days Prior to Booking