

Christmas Lunch 2017

Chicken, Ham, & Mushroom Terrine

red onion marmalade

Soup (v)

freshly baked bread

Pepper Herb Crusted Goats Cheese & Fig Chutney (v)

caramelised pear, honey & mustard mayonnaise

Smoked Trout Fillet

lemon & dill crème fraiche



Roast Crown Of Turkey

sausage meat stuffing, kilned soldiers, roast gravy

Fillet of Cod, Hazelnut Crust

creamed leeks, buttered kale

Slow Roasted Pork Belly

glazed with honey, mustard & fennel seed, apple puree

Spelt, Barley & Squash Risotto

crisp hen egg



Mulled Winter Fruits

sweet puff pastry, mulled wine ice cream

Old Fashion Christmas Pudding

brandy sauce

White Chocolate & Cranberry Bread & Butter Pudding

warm custard

Festive Cheese & Biscuits

two local cheese, with fruit chutney



Tea, Coffee & Mince Pies

2 courses £17

3 courses £20

Available from Monday 4th December-Sunday 24th December, if pre-booked.

£5 non-refundable deposit, plus orders required for parties over six



Christmas Dinner 2017

Chicken, Ham, Asparagus & Wild Mushroom Terrine

balsamic onions, crisp bread cracker

Soup (v)

freshly baked bread

Pepper Herb Crusted Goats Cheese & Fig Chutney (v)

caramelised pear, honey & mustard mayonnaise

Smoked Trout Fillet

Horseradish panna cotta, lemon & dill crème fraiche



Turkey, Thyme & Cranberry Stuffing Wellington

caramelised onion puree, roast gravy

Fillet of Cod, Hazelnut Crust

mushroom fricassee, buttered kale

Honey, Mustard & Fennel Seed Glazed Pork Belly

colcannon potato, black pudding croquette, apple puree

Spelt, Barley & Squash Risotto

crisp hen egg



Mulled Winter Fruits

sweet puff pastry, mulled wine ice cream

Old Fashion Christmas Pudding

brandy sauce

White Chocolate & Cranberry Bread & Butter Pudding

warm satsuma caramel sauce

Festive Cheese & Biscuits

with fruit chutney



Tea, Coffee & Mince Pies £27.50

Available from Monday 4th December-Sunday 24th December, if pre-booked.

£5 non-refundable deposit, plus orders required for parties over six