



Christmas CELEBRATION

Available from November

Come and join us for your
Christmas celebration



3 Courses
£22.95
Per Person



2 Courses
£18.95
Per Person

Starters

Sweet potato and parsnip soup with chestnuts and rustic bread (v)

Whole shell on king prawns baked with garlic and chilli butter

Venison and Armagnac pâté with warm toast
and winter fruit chutney

Mushroom, walnut and herb terrine served with
quince jelly and toasted flatbread (v)

Mains

Roast British turkey with pigs in blankets, stuffing,
seasonal vegetables and crispy roast potatoes

Guinea fowl in pancetta with roasted vegetables, potatoes and a
wholegrain mustard and tarragon sauce

Slow roasted beef brisket in a Corvus stout and shallot sauce
with seasonal greens and crispy roast potatoes

Sea bass fillet with a herb citrus butter and roasted
Mediterranean vegetable Provençale

Pumpkin and sage tortelloni with shredded sprouts, hard
Italian style vegetarian cheese, chestnuts and pesto (v)

Puddings

Traditional Christmas pudding with brandy sauce

White chocolate and cranberry crème brûlée with
brandy butter ice-cream and flapjack (v)

Passion fruit cheesecake with coconut frozen yogurt (v)

Selection of British cheeses with quince jelly,
celery and oat biscuits (v)

Gluten free and vegan options are available please ask us for more details