



Christmas Day MENU

£80pp

5 COURSES

BOOKING ESSENTIAL

AMUSE BOUCHE

Lobster Bisque, foccacia croute

STARTERS

Bloody Mary prawn cocktail, Atlantic prawns, bloody Marie Rose sauce, celery salt

Chicken liver pate, onion chutney, cornichons, rocket, sourdough toast

Shallot tarte tatin, dressed rocket & tomato salad (VG)

Roast butternut & sage soup, warm ciabatta & butter (V)

MAIN COURSE

Turkey ballotine, pork & sage stuffing, fondant potato, sprouts and pancetta, pigs in blankets, baby carrots & chicken jus

Beef wellington, truffle pomme puree, maple glazed carrots, red wine jus

Mushroom, brie & cranberry wellington, fondant potato, shredded sprouts, baby carrots, veggie gravy (VG)

Herb crusted fillet of hake, fondant potato, buttered leeks, champagne cream sauce

DESSERT

Baileys cream profiteroles, warm chocolate sauce

Chocolate fondant, salted caramel ice cream, brandy snap

Christmas pudding, brandy creme anglaise

Local cheese board, crackers, onion chutney, pickles, grapes, apple

TO FOLLOW

Coffee & mini mince pies, upgrade to liqueur coffee for £4



Pre booking essential, a deposit of £30pp will be taken on booking and removed from the final bill.