



CHRISTMAS DINNER
FRIDAY 27/11 TO WEDNESDAY 23/12
LUNCH & EVENING

TO COMMENCE

Curried parsnip soup with artisan breads 6.00

Ham hock terrine, piccalilli & sour dough 7.00

Smoked salmon & prawn salad with horseradish cream 8.50

Bruschetta topped with broad beans, sugar snap peas, radish with mint & chilli dressing 6.50

TO FOLLOW

Roast Turkey breast, chestnut stuffing, sausage wrapped in smoked bacon, cranberry relish, roast potatoes and seasonal greens 14.50

Braised brisket of beef, herb mash, seasonal greens & horseradish jus 15.00

Herb crusted salmon, roasted new potatoes, steamed broccoli & lemon cream fraiche 18.00

Roasted root vegetable & pine nut strudel, roasted new potatoes, kale topped with a pesto sauce 13.50

TO FINISH

£6.00

Vanilla crème brulee, spiced compote & short bread

Brandy snap basket filled with a chocolate orange mousse

Classic Christmas pudding with brandy sauce

Sticky toffee pudding with vanilla ice cream

