

Christmas Day Menu

Adult £89 | Child £49

To Start

Locally Grown Winter Squash Soup VE* GF*
Fresh baked bread

Smoked Salmon & Prawn Cocktail GF*
Mermaid Zest Gin marie rose sauce, toasted ciabatta

Garlic Goats Cheese Arancini V
Garlic Farm apple and fig chutney, fresh parmesan shavings

* Intermezzo *

Passion fruit sorbet prosecco spritz

Main Course

Classic Roast Turkey GF*
Garlic roast potatoes, carrot, parsnip, mangetout, pig in blanket, stuffing, Yorkshire pudding

Slow Roasted Ox Cheek GF*
Dijon mustard mash, roast carrots, stuffing crumb
(ADDITIONAL £4.5)

Salmon Wellington
Herb mash, garlic roast asparagus, beurre blanc sauce

Vegan Maple Glaze Roast Ham VE* GF*
Garlic roast potatoes, carrot, parsnip, mangetout, stuffing, Yorkshire pudding

Desserts

Christmas Pudding V
Brandy custard and local vanilla ice cream

Homemade Black Forest Gateau V
Triple chocolate shard

Cinnamon Apple & Pear Crumble VE* GF
Vanilla ice cream, custard

* Mince Pie*

Served with fresh pouring cream

Festive Menu

2 Course £29 | 3 Course £39

Served 24th November to 23rd December

2 FOR 1
MENUS

MONDAY TO
THURSDAY
BOOKING REQUIRED

To Start

Butternut & Sweet Potato Soup VE* GF*
Fresh baked bread

Ardenne Pâté GF*
Toasted ciabatta, cranberry and onion marmalade, pea shoots

Chard Smoked Mackerel Fillet GF*
Crostinis, cream cheese and chive quenelle

Main Course

Roast Turkey GF*
Roast potatoes, carrot, parsnip, mangetout, pig in blanket and stuffing

Festive Beef Burger GF*
Bacon, brie, cranberry, pig in blanket, seasoned skin on fries, homemade coleslaw

Parma Ham Wrapped Cod Loin GF
New potatoes, herb butter roasted asparagus, chive and parsley sauce

Lentil & Butternut Squash Wellington VE
Roast potatoes, carrot, parsnip, mangetout, green beans, Stuffing

Desserts

Christmas Pudding V
Brandy custard

Cinnamon & Ginger Winter Berry Crumble GF VE*
Vanilla ice cream or custard

Chocolate Orange Tart GF V
Baileys caramel sauce and pistachio ice cream