

FROM 1-30 DECEMBER
£24.50 PER PERSON

Christmas Party Menu

Starters

Warm duck breast salad with a celeriac puree, pea shoots and a port reduction.

Wild mushrooms in a marsala sauce, served on rustic toast.

Gravadlax - Swedish style cured salmon, served with a sweet mustard and dill sauce and a shot of vodka.

Pan fried liver and bacon on rustic toast with a red wine sauce.

Chestnut soup garnished with chunky thyme croutons, parsley, nutmeg and soured cream.

Main Courses

Stilton stuffed mushrooms with a cranberry and orange relish and a mixed leaf salad.

Roast turkey served with roast potatoes, pigs in blanket, brussel sprouts, roast root vegetables, stuffing and gravy.

Cinnamon and sherry glazed ham served with bubble and squeak cakes, root vegetables and a sweet plum sauce.

Grilled rib-eye steak served with dauphinois potatoes, green beans, glazed carrots and a peppercorn sauce.

Venison stew with button onions and mushrooms, served with creamy mashed potatoes and root vegetables.

Pan fried salmon fillet served with potato rosti, green beans and a creamy dill and parsley sauce.

Roast carrot and thyme risotto with toasted caraway seeds, topped with soured cream.

Desserts

Christmas pudding served with brandy sauce.

Mulled wine and cherry trifle with fresh cream and toasted nuts.

Chocolate fondant served with vanilla ice cream.

Rum and raisin bread and butter pudding with rum sauce.

Lemon posset served with winter berries and shortbread.

Side orders £3.00

Brussel sprouts and bacon, braised red cabbage,
carrot and parsnip mash, pigs in blankets, roast potatoes, green vegetables.

Orders must be confirmed 3 days in advance. Please advise us of any allergies.
We are open on Christmas day for drinks only between 12pm and 2.30pm.