

FESTIVE MENU

2 course £19.95 – 3 course £24.95

Starters

CREAM OF BUTTERNUT SQUASH AND SWEET POTATO SOUP

served with smoked paprika crème fraiche and crusty bread

SMOOTH CHICKEN LIVER PARFAIT

with crusty bread and an apricot and ginger chutney

SMOKED SCOTTISH SALMON & CRAYFISH ROULADE

on a beetroot carpaccio with micro herbs and dark rye bread

PANKO CRUSTED SOMERSET BRIE

with pineapple and chilli confit and dressed leaves

CORNISH MACKEREL PATE

with gentlemen's relish, lemon and ciabatta croutes

Mains

ROASTED ENGLISH TURKEY BREAST

with cranberry and chestnut stuffing, pigs in blankets, goose fat roasties and bread sauce

PAN FRIED SEABASS FILLETS

on crushed new potatoes with fine beans and lemon hollandaise

CHARGRILLED 8oz SIRLOIN STEAK (*£3 supplement*)

Triple cooked fat chips, roasted tomato, mushroom and a green peppercorn cream sauce

SLOW ROASTED CRISPY PORK BELLY

served on sage mash with mulled red cabbage and spiced apple compote

WILD MUSHROOM, PARMESAN AND WALNUT WELLINGTON

on a truffle cream and served with seasonal vegetables and baby potatoes

CLASSIC STEAK BURGER

Brioche bun, cheddar cheese, onion jam, lettuce and tomato, coleslaw and fries

Desserts

BAKED BAILEYS CHEESECAKE

served with salted caramel ice cream

PEAR AND BLACKBERRY BRULEE

served with ginger shortbread

WARM CHOCOLATE BROWNIE

with chocolate sauce and vanilla ice cream

STICKY TOFFEE PUDDING

served with salted caramel ice cream

RICH CHRISTMAS PUDDING

served with a Winter berry compote and muscovado shortbread

FILTER COFFEE AND MINI MINCE PIES

A gluten free version of this menu is available. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Fish may contain small bones. If you have any dietary requirements or food allergies please let us know in advance.

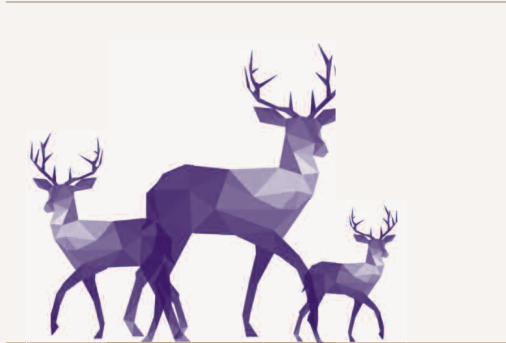
Book for the Festive Season

Menu available from 25 November
Complete this form and hand it to a member of staff

Name _____ Contact No. _____

No. of Guests _____ Date _____ Time _____

Please list every party member's name here with their menu order below

																			
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Toast the Festive Season

Pre-order our specially selected wines and they'll be waiting for you when you arrive.

2 bottles for £28

- Paulita Reserva Sauvignon Blanc
- Devils Ridge Zinfandel
- Paulita Reserve Merlot

2 bottles for £30

- Giuliana Pinot Grigio
- Stonewalker Shiraz
- Sentino Pinot Grigio Rose

2 bottles for £40

- Louis Robin Petit Chablis
- Saint Emillion Dulong Reserve
- Comte de Provence Rose

Di Maria Prosecco £18

Mumm Cordon Rouge £30

Veuve Clicquot £40

A non-refundable deposit of £5 per head is required at the time of booking. A discretionary 10% service charge will be added to parties of 8 or more.